



MENU

Starter/Main course/ Dessert : 39.90€

Kid menu : 15€

STARTERS | 15€ à la carte

*Gravlax of trout farmed in the Sorgue,
red berries and rocket*

*Smoked rosemary duck breast, confit gizzards,
artichokes, sun-dried tomatoes, mixed greens,
orange vinaigrette*

*Mediterranean rock fish soup,
garlic croutons, rouille*

MAIN COURSE | 25€ à la carte

*Chicken ballotine stuffed with morel mushrooms,
Luberon truffle jus, herb-roasted baby potatoes,
seasonal vegetables*

*Seared tuna tataki-style, sesame, preserved lemon cream,
braised fennel, sweet potato purée*

*Wild boar stew,
creamy polenta, fan carrot*

DESSERTS | 10€ à la carte

Goat cheese

Chocolate fondant

Traditional tiramisu

