



MENU

Starters/Main Courses/Dessert


47.90€

Kids Menu 15.00€



Vegetarian

STARTERS | 18€ à la carte



Roasted eggplant, provencal tomato sauce, tome shavings from Villars goat farm, black olives and capers chips

Octopus salad, candied peppers and shallots, zucchini and lavender cream, lemon and basil jelly

Perfect egg, forest cream, fresh porcini mushrooms from luberon roasted with garlic and thyme, bread croutons and raw ham chips

MAIN COURSES | 28€ à la carte

Bluefin tuna, spelt tabbouleh, ginger and carrots juice | (+ 2€)

Wild boar stew, braised carrots and polenta

Slow cooked beef chuck, garlic flavored broth, carrots and turnips, served with marrow bone, pickles and old fashioned mustard

DESSERTS | 10€ à la carte

Cheese from Villars goat farm served with a bunch of muscat grapes from the luberon

Chocolate fondant, almond biscuit and artisanal ice cream from l'Isle sur la Sorgue with milk flower and honey from Provence and figs rosette

Traditional tiramisu, white coffee ice cream, coffee syrup, speculoos and pomegranate chips

