



MENU


Starters/Main Courses/Dessert

44.90€

Kids Menu 15.00€

 Vegetarian

STARTERS | 17€ à la carte

 Roasted eggplant, tomato sauce, ricotta, black olives and capers chips

“Tiradito” of Sorgue trout, tangy juice, crunchy summer vegetables

Beef tataki, grilled peppers, cucumber brunoise, Thai basil and soy vinaigrette

MAIN COURSES | 25€ à la carte

Grilled octopus, grilled eggplant caviar, coriander, lime, chickpea salad, cumin, roasted carrots and leek oil

Roasted duckling fillet, mashed potato with olive oil and parsley, roasted broccoli, candied lemon and well-seasonned juice

Braised pluma, roasted potatoes with garlic, snacked eggplant and zucchini, thyme juice

Fillet of Bass, fava bean salad, roasted apricots and fennel, aragula pesto and lemon confits.
29 €, +4€ en menu

DESSERTS | 10€ à la carte

Goat cheese from Ventoux

Cake with cottage cheese and apricots from Provence

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

Traditional tiramisu

