



Menu

Starters

- Organic eggs de la ferme du Bilange,** 14€
peas, raw vegetables with Villevieille olive oil and lemon,
tomato confit and parmesan shavings.
- Mediterranean red mullet fillet with escabeche,** 16€
fresh beef heart tomato compote with garlic, fresh goat's cheese mousse, olive crumble.
- Mini vegetables stuffed with minced Camargue bull meat,** 15€
cherry tomato with basil mozzarella, aubergine and fresh garlic cream.
- Mediterranean prawns,** 18€
tomato tartare fried in olive oil from the Moulin de Villevieille, shallots and chives, bread crisps
and truffle shavings.

Main courses

- Confit of pork belly and roast filet mignon from la Crau,** 22€
declinaison of artichoke and thyme juice.
- Fishing of the day,** 24€
mediterranean fish according to availability, seasonal vegetables en persillade, virgin vegetable oil.
- Angus beef entrecôte from the Saumade manade (300g)** 33€
confit and snack, polenta chips, picholine olives, confit tomatoes, shallots and chives in clarified butter,
homemade béarnaise.
- Sweetbreads, cooked at low temperature** 26€
crispy breadcrumbs, lemon chard, marinated clam, creamy shellfish jus and veal jus.
- Vegetarian dish,** 18€
depending on the chef's inspiration.

Cheeses

Assortment of cheeses matured by Vincent Vergne, MOF 12€
mesclun with walnut oil.

Marinated pelardon, 9€
with rosemary and pink berries and mesclun salad with walnut oil.

Desserts

Strawberry cake, 11€
breton shortbread, strawberry compote, lime zest, vanilla cream, red fruit sorbet.

Duo of chocolate, 10€
hazelnut crumble with salted butter caramel sauce, white chocolate ice cream.

Homemade tiramisu, 12€
Aigues-Mortes fougasse biscuit, creamy coffee mascarpone,
apricot compote from the Gard region, apricot-rosemary sorbet.

Pavlova melba, 12€
Meringue, verbena Chantilly, nectarine and sorbet.,

