




Carte

Starters

Butternut carpaccio with hemp oil and lime,  Espelette pepper gel, parmigiano.	13€
Mediterranean Sea bream tartare, lemon gel, herbs salad, balsamic and shallots sorbet.	16€
Candied egg yolk in olive oil, fondant potato pucks, raw ham.	15€
Foie gras spring roll with leeks, shallot confit with balsamic, pink pepper powder.	18€

Main courses

Vegetarian dish,  autumn vegetables selection with garrigues'flavours.	18€
Mediterranean Monkfish, shellfish emulsion, fennel variation, orange and saffron.	25€
Alpilles' lamb shoulder confit, sweet potatoes, candied dates, roasted pumpkin, rosemary jus.	22€
Duck leg from Ferme de Gubernat with cumin, potato mousseline, green breadcrumbs, pear and thyme liqueur.	24€
Veal fillet roasted, macaroni gratin stuffed with undergrowth flavours, fine autumn truffle stuffing and candied chestnut.	30€

Cheeses

- Assortment of cheeses matured by Vincent Vergne, MOF** 13€
mesclun with walnut oil.
- Marinated pelardon,** 9€
with rosemary and pink berries and mesclun salad with walnut oil.

Desserts

- Oat milk panna cotta,** 10€
granola-style crumble, oat and honey ice cream, crunchy tuile.
- Pear poached in wine,** 10€
crunchy walnut praline, creamy wine, pear sorbet.
- Carrot and orange variation,** 11€
cake, purée and sorbet, roasted hazelnuts.
- Chocolate streusel with mushroom and jelly,** 12€
creamy chocolate and mushroom ice cream, undergrowth espuma.