




Starters

- Pan-seared foie gras Tatin from Ferme du Gubernat,** 26€
rich Porto sauce, aromatic salad, and walnut oil vinaigrette.
To enjoy alone or to share.
- Langoustine tartare with winter vegetables,** 18€
corn, and roasted hazelnut flavors.
- Vaunage snails in a crispy sphere,** 15€
Cévennes garlic and watercress flan, snail crisp.
- Cauliflower Bavarois,**  14€
spinach-curry biscuit insert, peanut crisp, and pickled broccoli.

Main courses

- Garden selection,**  18€
a variety of winter vegetables with the flavors of the garrigues.
- Butter-poached turbot with thyme and lemon,** 28€
salsify cooked two ways, bergamot gel, spinach sauce, and lavender emulsion.
- Tournedos Rossini,** 32€
black Angus from Camargue, compressed potatoes, sweet onion confit, and rich beef jus.
- Low temperature veal rump,** 24€
Camargue AOP pilaf rice, vegetables, and creamy blanquette-style sauce.
- Crau pork tenderloin,** 22€
shallot confit with maple syrup, pressed leek, potatoes, and nutmeg squash, rich jus,
and pomegranate barbecue sauce.



Cheese

*Assortment of aged cheeses by Vincent Vergne,
Meilleur Ouvrier de France, mesclun with walnut oil.*

13€

Dessert

Black Forest,
chocolate sponge cake, milk mousse, morello cherry-pepper-verbena insert and gel.

10€

Spiced wafer,
orange cream and paste, spiced Cointreau gel, and spiced orange sorbet.

11€

Coconut tartlet,
with coconut mousse, cream, and granita, exotic fruit brunoise, and maracuja gel.

10€

Mont-Blanc style dessert,
Cévennes chestnut whipped cream, grapefruit, and meringue shards.

9€



Boissons non incluses
Prix en euros
Taxes et service compris