

THE CARD

<p>The Duck foie gras Breaded with a mixture of seaweed, then grilled and placed on a black dough of olive ; We will serve you a tea of olive leaves</p>	45€
<p>« Racines carrées » Slightly smoked with Crau hay in fine raviole, the juices are concentrated with wild thyme to coat them.</p>	39€
<p>The Scallop Roasted with Big Green then deposited on a blackened cauliflower at the chimney, tasty juices from truffle bards</p>	55€
<p>The Roasted half blue Lobster Roasted on embers, accompanied by citrus-flavored country vegetables, the unctuous bisque of the carapaces is flamed at the cointreau</p>	55€
<p>The Meagre Golden with seaweed butter, the fennels are rubbed with citrus fruits and then topped with a creamy juice of aniseed bouillabaisse that I love Can also be served with Caviar from La Maison Kaviari (45 Euros extra)</p>	69€
<p>The Yellow pollack fillet Is gently steamed, blending of flavors between chestnut and salsify</p>	55€
<p>Duckling of Bernard Pujol, in Camargue The chest is colored with juniper berries, and the thighs are crisp; I marinated the quinces and porcini mushrooms in wild herbs from my garden, intense juice associated with black garlic</p>	58€ (per person)
<p>Pasture from Josiane Déal, MOF in Vaison La Romaine Hive Honey from the Azollin Family with perfumes from Provence</p>	25€
<p>Les Desserts « Signatures »</p> <ul style="list-style-type: none">- Patrice's Clementines, raw segments, accompanied by an inflated baba paste in a syrup with notes of citrus and vanilla, coconut and pepper milk- The timeless caramel crunch, topped with green apples confit with kirsch, ice cream with delicate rose fragrance- Segments of grapefruit half candied with pepper Sancho, ice cream with olive oil of the valley- Chocolaterie de l'Opéra, creamy emulsion scented with Tonka beans, the ice cream is infused with a roasted Lapsong tea with smoky notes	25€ 25€ 25€ 25€

THE MENUS

«SAVEURS D'AUTOMNE»

Favouille

A foamy bisque with pearl barley simmer seasoned with cardamom

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« Racines Carrées »

Slightly smoked with Crau hay in fine ravioli, the juices are concentrated with wild thyme to coat them

Yellow pollack fillet

Is gently steamed, a blend of flavors between chestnut and salsify, mussel juice with roasted notes

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Clementines of Patrice

The raw segments, accompanied by a puff pastry in a syrup with hints of citrus and vanilla, coconut and pepper milk

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Mignardises & Gourmandises

At the rate of 55 € per person, excluding beverage

This menu is not available on Friday, weekends and bank holidays

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«TERRAIN DE JEUX»

I propose you to discover exceptional products during a taste trip through the tasting of our Signatures dishes.

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An expected journey guided by the requirement of authenticity products and by the freedom of imagination, respecting each person's preferences.

Let yourself be guided by this menu cooked on instinct and on the moment thanks to the treasures of "Mother Nature".

At the rate of 150 € per person, excluding beverage

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«TERRE, MER & FORÊT»

The Squash

Cooked in several textures with rosemary, a grated "bonita" dried

The Scallop

Roasted with Big Green then put on a cauliflower blackened at the fireplace, tasty juices from bards with black truffle

The Meagre

Golden with seaweed butter, the fennels are rubbed with citrus fruits and then topped with a creamy juice of aniseed bouillabaisse that I love
Can also be served with Caviar from la Maison Kaviari (45 Euros extra)

The Duckling of Bernard Poujol, in Camargue

The belly is colored with juniper berries, and the thighs are crisp, I marinated the quinces and porcini mushrooms in wild herbs from my garden, intense juice associated with black garlic

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Regional cheese dairy

I mix the fresh goat cheese with a heated cream and scented with slightly spicy black pepper, a declination of beetroot for an earthy side

The palette of desserts to discover our sweet universe

- The timeless caramel crunch, topped with green apples confit with kirsch, ice cream with delicate rose fragrance
- Segments of grapefruit half candied with pepper Sancho, ice cream with olive oil of the valley
- Chocolaterie de l'Opéra, Tonka bean-flavored creamy emulsion, the ice cream is infused with roasted Lapsong tea with smoky notes

Mignardises & Gourmandises

At the rate of 95 € per person, excluding beverage

Tous nos menus sont conçus pour l'ensemble des convives.

All our menus are designed for all the guests.