

Spring 2024

Starters,

Green asparagus sprinkled with walnuts, Foie gras ravioli glazed with asparagus purée, morel mushroom emulsion	55 Euros
Spiced avocado cocktail with grapefruit juices, 'blue' lobster salad topped with scallops, lobster espuma and grapefruit sorbet	85 Euros
Encounter between an oyster and the organic "AOP" bull from the Camargue, one slightly warmed with caviar, the other in a tartare with sweet chili from the Cévennes and parsley oil	68 Euros

Seafood

Grilled monkfish from our coasts, beetroot/raspberry vegetable tartlet with tarragon aioli juice	62 Euros
Fish from the market and sand octopus cooked in a casserole, spelt tied with fennel and orange zest, marine broth flavoured with star anise	62 Euros

Meat

Stewed veal cut from the rib, peas and broad beans with smoked bacon and a fine mousseline of watercress, soubise and Asian butter	63 Euros
Roasted pigeon breast from la maison Bourreau, Young turnip and smoked eel, arabica juices	65 Euros
Lamb from the Crau / Alpilles Rib and saddle in hay, - artichoke with preserved lemon and bulgur, gourmet juice with Taggiasches olives - Confit shoulder, baked potatoes powdered with rosemary and olives	65 Euros



Your Restaurant works for Sustainable Development
Certified by the GreenFood eco-label.
Our breads are made from organic products and home made
Prices are including taxes and service/ Our meat is from France

Cheese

The cheese cellar of our regions and beyond 30 Euros

Desserts from our Pastry Chef Vivien Moreau

Lemon cristalline flavoured with rosemary Baba, infused with vodka / olive oil and lemons from Menton	30 Euros
Milk chocolate « feuille à feuille » with Piémont hazelnuts, star anise vinegar caramel	30 Euros
A variety of textures of fresh pear / apple, notes of vervein and creamy vanilla, apple juices	30 Euros



Discovering Jérôme Nutile

We invite you on a culinary journey to discover our terroir
through our suggested menus, signed by Jérôme Nutile
and inspired by our regional products

Garrigue Menu - 3 gourmet journeys – 125 Euros

Camargue Menu - 4 gourmet journeys – 150 Euros

Cevennes & Méditerranée Menu - 6 gourmet journeys – 195 Euros

**Same menu for all guests at the table*

Served until 1pm for lunch and 8:30pm for dinner

Our Gourmet Escapes are followed :

Cheese chosen during your visit of our cheese cellar,
Pre dessert, your choice of dessert, Sweets and Candies trolley

For the Children

Young gourmet menu
Up to 14 years old
First course, main course and dessert
Based on the chef's suggestions
80 Euros

Kid's Menu
Up to 8 years old
Main course and dessert
Based on the chef's suggestions
40 Euros

Out of respect for our team's well being, our restaurant will close its doors at 4:30pm for lunch and midnight thirty for diner
Every additional hour of presence will be charged and extra 80 euros, due to the staff's prolonged presence at your service