




# Summer 2024

## Starters

Variation of tomatoes from the garden	56 Euros
 Crab meat and foie gras, juices from the heads	
 Local olive oil ice cream, tomato espuma	
 Tomato Water infused with herbs	
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 cevennes and parsley oil	69 Euros
"Blue" lobster cooked on a fire wood grill, Melon prepared in various ways with almonds, cured ham and capucine oil espuma	85 Euros

## Seafood

Our friend Sebastien Granier's red tuna from Grau-Du-Roi, Lightly seared, cuttlefish tagliatelle with sweet onions and smoked bacon, Aubergine and miso moelleux, coffee cream	64 Euros
Fish from the market caramelized on the bone, Shellfish and cauliflower powdered with coral, minty béarnaise/crispy hazelnuts	62 Euros

## Meat

Crau/Alpilles lamb rib and fillet rubbed with oregano then grilled, Confit courgette and girolle cannelloni, puffed courgette flower and braised shoulder	65 Euros
Noble veal cut cooked slowly in a casserole, Langoustine feshned with ginger and lime, green bean carefully seasoned with caviar	68 Euros
Roasted pigeon's breast from the Bourreau family in violet mustard, Beetroot salad, pomegranate and watercress, Vegetable and sheep's curd raviole in a strong broth	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
Dark chocolate « feuille à feuille » with Piémont hazelnuts Salted caramel with notes of vanilla	30 Euros
Poached cherries infused with Timut and pink peppercorns, Limoncello iced parfait and brousse emulsion, sheet of cherry water	30 Euros
Strawberry nage spiced with vervein, rice pudding with vanilla/muscovado espuma, Twisted flaky brioche and strawberry confit	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