



# MENU

Entrée/Plat/Dessert 44.90€

## STARTERS | 17€ à la carte

*Octopus tentacles and fresh salad, seasonal condiment, basil and olive oil marinade, roasted pine nuts*

*Roasted green asparagus from Provence, stewed morels, fine velouté for dipping*

*“Tiradito” of Sorgue trout, tangy emulsion, crunchy summer vegetables*

*Semi-cooked foie gras, spring onion chutney with Provençal honey, small brioche (+€4.00)*

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## MAIN COURSES | 25€ à la carte

*Stuffed squid with surf and turf, shellfish cream with Marc de Provence, seared polenta and small vegetables.*

*Roasted farm-raised guinea fowl supreme, pea mousseline with mint, wild garlic jus*

*Confit Ventoux pork shoulder, artichoke in two ways, roasted and royale, full-bodied cooking juices*

*Spelt risotto, crunchy spring vegetables, parmesan emulsion, lemon oil*

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## DESSERTS | 10€ à la carte

*Goat cheese from Ventoux*

*Breton shortbread crumble, lemon basil cream, marinated strawberries*

*Gourmet crème brûlée, fresh raspberries, lemon and pistachio, mint olive oil*

