

THE VEGETABLE GARDEN

Provence garden vegetable with black truffles, Terre Bormane Taggiasche olive oil, balsamic vinegar and top quality salt.	<i>half portion, 60 €</i>	80 €
Risotto with spiny artichoke roasted, tangy leaf juice.	<i>half portion, 46 €</i>	70 €
Cookpot with winter vegetables and fruits , grated raw apple.	<i>half portion, 48 €</i>	72 €

THE SEA

Shellfish and seafood, squids and octopus sautéed together, broccoli "romano".		98 €
Blue lobster of our tanks and lentil stock, country-style vegetables and curdled ewe milk.		80 €

A delicate stew of stockfish tripe , salt cod, Perugina sausage and lettuce, cream/lemon sauce.	<i>half portion, 54 €</i>	70 €
Turbot roasted, chicory and radicchio with black truffle.		100 €
Mediterranean sea bass studded with lemon, artichokes, carrots and onion "en barigoule".		100 €
Locally-caught fish cooked flat, fennel, potatoes and scallions with bouillabaisse broth. (2, 3 pers.)		p. p. 98 €

BLACK TRUFFLES

Gnocchi with "Monalisa" potatoes and red gourd,
ground black truffle condiment. *half portion, 60 €* 90 €

Scallops from Normandy,
young leeks and black truffle, Parmentier stock. *half portion, 82 €* 115 €

Brittany lobster, salsify and chestnuts,
Tuber Melanosporum. 125 €

Piglet from Larzac in a "cocotte", celery and black truffle,
salad with pork cheek, tongue and ear. 95 €

THE HUNTING

Back of venison crushed with black pepper and juniper,
vegetables and "poivrade" sauce. 98 €

THE FARM

Confit duck foie gras from Chalosse,
toasted farmhouse bread. 80 €

Duckling spit-roasted with citrus fruits,
legs re-cook, potato puffs. (2 pers.) p. p. 88 €

Farm veal brisket slow-simmered with juice,
cardoon "gobbo" and spinach lightly creamed. 75 €

Pyrenean baby lamb cooked in the fireplace,
sautéed vegetables, pistou sauce. (1, 2 pers.) p. p. 88 €

Breast of squab from the Alpes-de-Haute-Provence region
and grilled duck foie gras, polenta, tasty juice and offal. 80 €

PASTURE LAND

A selection of cheeses perfectly matured. 22 €

SEASONAL FRUITS

Cake and citrus fruit marmalade,
bitterness flavor. 26 €

Lemon preserve, lemon-basil sorbet,
thin tart with orange wine. 26 €

Roast pineapple in crunchy flakes,
Martinique rum fine mousse. 26 €

CHOCOLATE, MILK

Louis XV with a crispy praline. 26 €

Bitter chocolate cup,
brioche, chocolate sauce. 26 €

Milk ice cream and "fleur de sel",
croquant/caramel with curdled ewe milk. 26 €

TRADITIONAL FARE

Rum baba with your choice of rum,
whipped cream. 26 €

Our very own Tirami-sù,
coffee-flavored granita. 26 €

ICE CREAMS

Selection of home-made ice creams and sorbets. 14 €

Pastry Chef
Nicolas Cailleaud

Taxes and service (15%) included