

MENU MARAÎCHERS

Butternut salad with apple, sorrel and Jerusalem artichoke jelly

2021 AOP Vouvray, Le Haut-Lieu, sec, Domaine Huet

Crusted porcini mushroom, wild thyme, reduced juices and parsnips

2020 IGP Méditerranée, Le Grand Blanc, Château Revelette

Roasted and lemony eel from Étang de Thau, aged French caviar

2021 AOP Châteauneuf-du-Pape, Domaine Raymond Usseglio & Fils

(additional charge of 32€)

Celeriac crunchiness with black truffle, Blanquette sauce

2021 AOP Rully, 1er cru La Pucelle, Domaine de Belleville

Stuffed kale, broccoli with wild arugula, quintessential red wine vegetables

2021 AOP Corse, Clos Canereccia

Provençal cheeses

2020 AOP Luberon, Grand Deffand, Château La Verrerie

Local figs with Muscat de Beaumes-de-Venise, beer sorbet

NV AOP Champagne, Royal Réserve Rosé, Philipponnat

Menu 155€

Our sommelier's selection 80€

MENU LUBERON

Luberon beef, tomato, tuna and truffle with mint, bell pepper ketchup

2022 AOP Pouilly-Loché, Aux Barres, J-C Perraud

Roussillon snail with pastis, carrot and bottarga, taragon

2021 AOP Crozes-Hermitage, Les Terriens

Roasted and lemony eel from «Étang de Thau», aged french caviar

2021 AOP Chateauneuf-du-Pape, Domaine Raymond Usseglio & Fils

(additional charge of 32€)

Steam Mediterranean seabass, turnips and crunchy celery

2021 AOP Touraine, grande cuvée sauvignon blanc, Les Quatre Piliers

Grilled lamb from Sisteron, eggplant stuffed with sweetbreads and figs

2020 AOP Côtes du Rhône, La Calade, Mas de Libian

Provençal cheeses

2020 AOP Luberon, Grand Deffand, Château La Verrerie

Nyons black olive ice-cream, chocolate in texture, candied olives

1980 AOP Maury, Mas Amiel

Menu 175€

Our sommelier's selection 95€