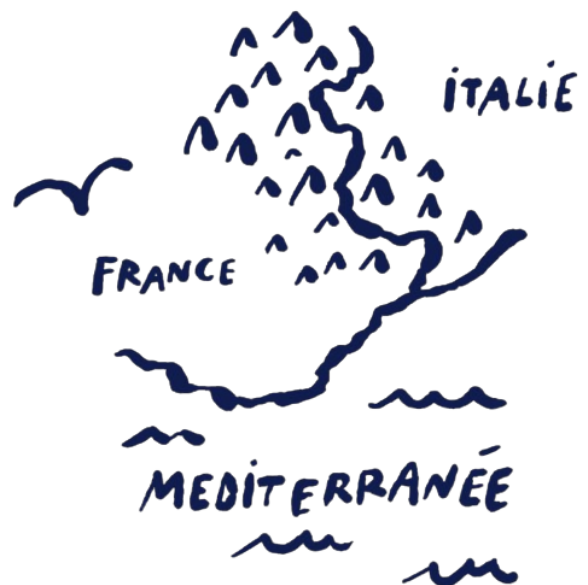


RÉCIF



OUR ARTISANS

Fruit & vegetables

«Tagete et Bergamote» by Audrey Angelica

Bruno Cayron

La Serre du plan

Jardin d'Orion

Bastien Verdino

Carotte et cocotte

Chemin des mules

Domaine Saint-Vincent

Papaye de Provence

Agrumes du sud

Morgan Orto

Fishermen

Olivier BARDOUX

Mare Nostrum

Cheese Shops

Ma fromagerie Valescure

Ferme de Belveset

Fromagerie de Château-Queyras

La ferme du petit Jabron

La ferme Dei Reicampadis

Fromagerie les alpages

OUR TEAM

Head Chef

Alexandre Baule

Sous Chef

Florian Pereira

Restaurant Manager

Louis Robin

The sommelier

Maxence Versini

Pastry Chef

Léa Le Berre

Originally from northern Isère, Alexandre Baule has nurtured deep relationships with local artisans.

Season after season, they provide him with the finest ingredients—fresh from the sea, the pasture, and the garden.

Driven by a desire to protect our natural resources, he strives to honour each product in its entirety, highlighting the bounty surrounding the

Roches Rouges with care and creativity.

It's a living, breathing ecosystem—one that inspires a more thoughtful, responsible cuisine. Alexandre Baule and his team invite you to enjoy a refined and mindful culinary journey.

A handwritten signature in black ink that reads "Alexandre Baule". The signature is written in a cursive, flowing style with a long horizontal stroke underneath.

SIGNATURE APERITIFS

SPARKLING LEMON

*Gin 44°N, Limoncello Basil, Lemon, Chervil,
Thyme, Champagne*
€28

PROVENÇAME

*Singlar Whisky Infused with Sesame Oil,
Ginger, Lemon, Grapefruit Bitter*
€28

MARINADO

*GIN XII, Green Tea, Dill, Fresh Cucumber,
Clarified with Almond Milk*
€28

SIGNATURE APERITIFS 0%

TINY NECTAR

*Apricot Purée, Spicy Orgeat Syrup,
Cardamom, Lemon, Almond Milk, Verbena*
€25

SOUTH SWEET MARTINI

*Seedlip 42 Grove, Orange Marmalade, Orange Blossom,
Fig Leaf Syrup, Lime*
€25

CLASSIC COCKTAILS
AVAILABLE UPON REQUEST

«SURPRISE» EXPERIENCE MENU

3 menu options

«ALL VEGETAL»

In 6 Courses

150 €

«TRIBUTE TO THE MEDITERRANEAN»

In 6 Courses

185 €

«GOURMET STROLL»

In 8 Courses

210 €

The menu is offered exclusively for the entire table. We are able to provide information on the origin of our products. An allergen menu is available upon request.
Prices are inclusive of taxes and service. The restaurant does not accept checks.