



ZUCCHINI 20 €

Cocoa tiles, olive crumble, peppermint sorbet

GRAVLAX SALMON WITH CITRUS 24 €

Vanilla celery purée, Granny Smith apple in two ways, orange supreme

FOIE GRAS FROM PUNTOUN FARM 26 €

Variety of fig thyme-honey

KING SHRIMP 26 €

Coconut and lime ecume, Piquillo purée, cucumber jelly, curry oil



LE MAS D'ENTREMONT

⇒——Aix en Provence——— «

MAIN COURSES



GREEN RISOTTO
WITH BASIL
26 €

Cherry tomato from the garden, parmesan tile, pecorino cream

POULTRY TRUFFLED MUSHROOM DUXELLE 32 €

Potato millefeuille, shallot puree, truffle sliver

SADDLE OF LAMB 36 €

Eggplant caviar, fresh herb cheese, grilled eggplant, candied cherry tomato, crushed pistachio

FISH SOUP MONKFISH BALLOTINE 38 €

On a bread tile, Provençal potato ball, candied tomato, garlic purée and rust





DESSERTS

15€

ASSORTMENT OF CHEESES MATURED BY OUR CHEESEMAKER MR. LEMARIÉ

5 varieties to choose from on our cutting tray

LE CHOCOLAT

THE GOURMET

Cocoa shortbread, caramelized white chocolate ganache, hazelnut praline, confit de yuzu

LE ROCHER EXOTIQUE

THE EXOTIC

Fine white chocolate shell, coconut/lime ganache mango heart

LA PÊCHE GLACÉ THE FRUITY

Shortbread Breton, perfect ice cream, white and yellow peach pickled with verbena, white peach soup

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MENU SIGNATURE



Available until 9pm, only in the evening and on weekends

Let us surprise you! We propose you to discover our 6-course Signature menu, designed with products of choice and adapted to the season.

menu for all guests at the table

Assortments of Matured Cheeses (extra charge)

FOOD AND WINE PAIRING

40€

A few vintages carefully chosen by us will accompany your meal.

DESSERT TO CHOOSE



KID MENU 28 €

from 5 to 13 years-old

MINI TAPAS

Assortment of miniature starters for taste awakening

POULTRY SUPREME

tagliatelle and seasonal vegetables

—— OR ——

FISH OF THE MOMENT

tagliatelle and seasonal vegetables

ICE CREAM TO CHOOSE

for small appetites

18€

20 €

Main course

Main and dessert