



MENU DÉCOUVERTE



At the price of 51€

THE CRAB

In cannelloni citruses, crustacean jelly

—— OR ——

THE ORGANIC CHICKEN EGG

Baked at 64 degrees, vichyssoise, soft chicken tartine, summer truffle

AMBERJACK

Seared, slow cooked potatoes, fennel, fish soup foam

—— OR ——

ENTRECOTE OF CALF

Roasted with butter, declination of celeri rave, walnuts and county, sliced juice with hazelnut butter

CHEESE PLATE

Extra fee of 10€

CHOICE OF DESSERTS



MENU SÉLECTION

At the price of 62€



THE SCALLOP SHELL

Butter snackage, vanilla parsnip purée, rotie scorsons, hazelnut apple condiment, yellow wine emulsion

—— OR ——

MONKFISH CHEEK

Candied then grilled, variations of mushrooms, onion soup broth

—— OR ——

FOIE GRAS FROM THE PUNTOUN FARM

Marbled with cocoa, spices jelly, declinating pears

THE LAMB

Roasted saddle, variation of chickpeas, lamb jus

—— OR ——

THE HUNTING DEER

The roasted tenderloin in a juniper crust, variation of beets. Haunch, like a crépinette, mashed fingerling potatoes, grand veneur sauce

—— OR ——

THE ROUGET

Seared, potato gnocchi with lemon confit, spinach, fishbones juice with red wine

CHEESE PLATE

Extra fee

CHOICE OF DESSERTS



MENU SIGNATURE



At the price of 85€

Available until 9:00 pm, only for dinner and on the weekends.

*Let yourself be surprised !
We invite you to discover, blindly, our Menu Signature designed with products of choice
and in accordance with the season. Menu for all guests at the table.*

Plate of Cheese (extra fee)

OR

WINE PAIRING

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

CHOICE OF DESSERTS



DESSERTS



At the price of 13€

INVERTED PIE AND HOT CHOCOLATE

*Bitter cocoa biscuit, Foam emulsion, Bottom rescontitued pie, Hazelnut cream
roasted, Sauce and ice cream dark chocolate 66%*

BABA IN EMULSION

*Chestnut Flour Spoon Biscuit, Italian Lemon Cream, Candied Olive
Tapenade, Sesame Opaline, Emulsion and Olive Ice Cream*

EXOTIC FARANDOLE

*Mango cake with hint of ginger, peanut biscuit, passion fruits mousse and
timut pepper, exotic fruits sorbet*

ICE CREAMS AND SORBETS

*Ice cream : vanilla, chocolate
Sorbet : apple, lemon, blackcurrant, exotic fruits
Marc de Garlaban sorbet (alcohol)*



KIDS MENU



*At the price of 28 €
from 5 to 13 years old*

TAPAS DU MINOT

Assortment of miniature appetizers for arousal.

CHICKEN SUPREME

Tagliatelle and seasonal vegetables

OR

FISH OF THE MOMENT

Tagliatelle and seasonal vegetables

ICE CREAMS

For small appetites :

18 €
Simple dish

20€
Main course and dessert

*Following the multiple price increases of our suppliers, we inform you
that we have been forced to increase the prices of our menus.*

M&E

LE MAS D'ENTREMONT

⇒ Aix en Provence ⇐

★★★★