



# MENU DÉCOUVERTE



At the price of 51€

## THE GREY MULLET FROM GRAU DU ROI

Semi-cooked, marrow variation, coconut milk

—— 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 "grenobloise", artichoke in two way*

## CHEESE PLATE

*Extra fee of 10€*

## CHOICE OF DESSERTS



## MENU SÉLECTION

At the price of 62€



### THE OCTOPUS

*Grilled, sweet potato, grapefruit, arugula sorbet*

—— OR ——

### MONKFISH CHEEK

*Candied then grilled, variations of mushrooms, onion soup broth*

—— OR ——

### FOIE GRAS FROM THE PUNTOUN FARM

*Marbled with cocoa, apple compote with nut vinegar, date puree*

### THE LAMB

*Roasted saddle, variation of chickpeas, lamb jus*

—— OR ——

### THE BULL TWO TYPES OF COOKING

*One in chuck steak cooked with red wine, garlic cream and truffle, the other roasted, with range of potatoes, olives taggiasche*

—— OR ——

### THE RED TUNA PETIT BATEAU

*snacked, eggplant caviar with sesame, grilled zucchini and pesto*

### CHEESE PLATE

*Extra fee*

### CHOICE OF DESSERTS



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## MENU SIGNATURE

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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



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## DESSERTS

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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*

### BETWEEN FIGS AND BLACKCURRANT

*Muscovado madeleine biscuit, Bavarian cream and fig jam, duo of sorbets,  
blackcurrant gel and black sesame*

### ICE CREAMS AND SORBETS

*Ice cream : vanilla, chocolate  
Sorbet : Strawberrie, lemon coconut,/pineapple  
Marc de Garlaban sorbet (alcohol)  
Sorbet : Vine peach*



## 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 ——— ⇐

★★★★