



LE MAS D'ENTREMONT

»———— Aix en Provence ————«

★★★★

MENU DÉCOUVERTE

53€

LEEKS VINAIGRETTE

Rolled with Noris leaf, roasted hazelnut, virgin sauce

———— OR ————

THE ORGANIC EGG

Cooked at 64°, carrot variation, burnt bread siphon, slaked tile

THE COB

Caramelized fennel purée, chopped spinach, gnocchi lemon confitarragon,
white citrus butter

—————
OR

THE CALF

Un gout de retour en enfance avec une blanquette nouvelle

ASSORTMENT OF REFINED CHEESE

Extra of 10€

DESSERTS TO CHOOSE



MENU SÉLECTION

65€

THE ASPARAGUS

Creamy black lemon, vinegar emulsion, dried egg yolk

—— OR ——

THE FOIE GRAS OF PUNTOUN FARM

Marbled with cocoa, beetroot variation

OR

THE POLLACK

Cauliflower and chorizo in several ways

THE BEEF FILLET STEAK

Smoked, miles potato leaves, shallot puree with hazelnut butter, pepper infused juice

—— OR ——

THE DUCK BREAST

Orange in all its forms, brown mushrooms, orange honey sauce

—— OR ——

FISHING OF THE DAY

Peas in mash and salad, green juice, fennel emulsion lemon

ASSORTMENT OF REFINED CHEESE

extra of 10€

DESSERTS TO CHOOSE

Our restaurant is open from 12h00
noon and from 19h00 in the evening, we take orders until 13h15 / 21h15.
orders until 1:15 pm / 9:15 pm.
We are closed on Mondays for lunch and Sundays for dinner.



MENU SIGNATURE



Available until 9pm, evenings and weekends only

*Let yourself be surprised! We propose you to discover, blind, our Signature menu, in 6 courses, conceived with products of choice and in agreement with the season.
Menu for all guests at the table.*

Assortment of matured cheeses (extra charge)

FOOD AND WINE PAIRING

Extra fee

Some vintages carefully chosen by us will accompany your meal.

DESSERTS TO CHOOSE



DESSERTS



THE CHOCOLATE

In all its forms, apples, hazelnuts, vanilla ice cream

THE BABA

Soaked in citrus syrup, poached pineapple, passion fruit broth, exotic sorbet

THE LEMON

With the idea of a meringue pie

ICE CREAM AND SORBETS

*Ice cream : Vanilla, Chocolate
Sorbet : Apple, Lemon, Blackcurrant, Exotic fruits
Granite of Marc de Garlaban (alcohol)*



MENU ENFANT



from 5 to 13 years old

TAPAS OF THE KITTY

Assortment of miniature appetizers to awaken the taste buds

POULTRY SUPREME

Tagliatelle and seasonal vegetables

————— OR —————

FISH OF THE MOMENT

Tagliatelle and seasonal vegetables

CHOICE OF ICE CREAM

—————
For small appetites:

Simple dish Main course and dessert

————— INFOS —————

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

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