



LE MAS D'ENTREMONT  
Aix en Provence  
★★★★

## MENU DÉCOUVERTE

53€

### LEEK 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 confit, aragon, white citrus butter

OR

### THE CALF

*A taste of childhood with a new blanquette*

### 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

90€



*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



15€

### PAVLOVA STRAWBERRY

*Vanilla whipped cream, vanilla ice cream, hibiscus syrup and hibiscus flower,  
black sesame*

### BABA RUM ORANGE SAFFRON

*Orange and saffron whipped cream, almond/hazelnut tiles, orange*

### THE MENTON

*Tartlet with lemon cream, dried meringues and meringues  
mellow*

### 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.*

*M&E*

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»———— Aix en Provence ————«  
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## DESSERTS

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