



LE MAS D'ENTREMONT

»———— Aix en Provence ————«

★★★★

100% ORGANIC FRESH PRODUCE

»———— MENU DÉCOUVERTE ————«

51€

THE MACKEREL FROM GRAU DU ROI

cooked with wine and vinegar, tomatoes and pepper condiment, range of cauliflower

———— OR ————

THE ORGANIC CHICKEN EGG

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

THE MULLET FROM GRAU DU ROI

steam cooked herbs flavoured, fish broth, raviole stuffed with chard and ricotta

———— OR ————

ENTRECOTE OF CALF

Roasted with butter "grenobloise", artichoke in two way

CHEESE PLATE

Extra fee of 10€

CHOICE OF DESSERTS



MENU SÉLECTION



62€

ZUCCHINI FLOWER

Stuffed with horse mackerel, rouille, fish broth

—— OR ——

PÂTÉ EN CROUTE OF PORK FROM MONT VENTOUX

langoustines with pickled vegetables

—— OR ——

FOIE GRAS FROM THE PUNTOUN FARM

Marbled with cocoa, peach compote with verbena and fresh peach

PORK CHOP FROM MONT VENTOUX

*for two persons
tart of vegetables of the moment. sweet onion purée*

—— 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



MENU SIGNATURE



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

30€

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

CHOICE OF DESSERTS



DESSERTS



INVERTED PIE AND HOT CHOCOLATE

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

MEDITERRANEAN WALK

*Spoon biscuit with chestnut flour, Italian lemon curd, Candied olive
tapenade, Sesame opaline, Olive ice cream emulsion*

SALSA OF STRAWBERRIES

*Lace biscuit and confit of gariguette, Mara des bois strawberry bavaois,
Pan of gariguette with raspberry vinegar, Pistachio shortbread with
strawberry sorbet*

ICE CREAMS AND SORBETS

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



KIDS MENU

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 — «

★★★★