

## Our menu at 49€

### First courses

*Chicken egg, cooked almost perfect, potato mousse, sautéed cloves, meat juice*



*The crab, mayonnaise with Savora, avocado cream, fine veil of herbs, espuma of olive oil*



*Roasted leeks with walnut oil, vinegar yolk paste, balsamic walnut dressing, country ham*

### Main courses

*Mountain pork, in declination, black pudding, potatoes, onions confit,  
juice infused with bay leaf*



*Cod, cooked slowly, basil pistou, zucchini tagliatelle, virgin shell sauce*



*Lamb shoulder, confit and served crispy, eggplant in two ways, lemon confit and braising juice*

**Our cheese platter** *Selected and matured M. Lemarié*

*(Extra fee 8 €)*

### For dessert

*(The order for the dessert have to be placed at the beginning of the meal)*

*Has to be chosen in our carte*



## Our menu at 59€

### First courses

*The norway lobster, snacked, fennel in four ways*



*Duck foie gras, poached in a spicy red wine then pressed, fig jelly, vanilla fig compote*

### Main courses

*French beef paleron, pan-fried potatoes and mushrooms of the moment, port wine sauce*



*The Ardèche trout, just seized, artichokes, potato gnocchis with tarragon, caviar Sturia Origin,  
broth of grilled vegetables*

**Our cheese platter** *Selected and matured M. Lemarié*

*(Extra fee 8 €)*

### For dessert

*(The order for the dessert have to be placed at the beginning of the meal)*

*Has to be chosen in our carte*

*Notre restaurant est fermé le dimanche soir et le lundi midi.*

*Nos prix sont nets, aucun supplément n'est dû par notre clientèle pour les services offerts.*

## Menu Retour du Marché

*Every Lunch of the week, taste our menu "Retour du Marché"  
made up of daily selected product*

*(Served on lunch only from Tuesday to Friday)*

## Menu Dégustation

*We propose to make you discover our degustation menu made with quality and season products  
for the whole table.*

*75 € per person*

*Few wines minutely chosen by our staff can be joined to your meal*

*105 € per person*

*This menu is served for the diner until 9 o'clock,*

*(Don't hesitate to let us know about any allergy or intolerance)*

## Kids Menu 28€ (5-13 years old)

*Main course and dessert : 20€ ≈ Main course: 18€*

*Tapas du Minot*

*(Small part of some first course for taste)*



*Supreme of Chicken Or Cod filet, tagliatelles et season vegetables*



*Ice cream*

*For kids less than 5 years old we propose small part of main course and ice cream at 15€*

*Notre restaurant est fermé le dimanche soir et le lundi midi.*

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## A la carte :

### First courses

- Chicken egg, cooked almost perfect, potato mousse, sautéed cloves, meat juice* 22 €
- Duck foie gras, poached in a spicy red wine then pressed, fig jelly, vanilla fig compote* 24 €
- The norway lobster snacked, fennel in four ways* 24 €

### Main courses

- Lamb shoulder, confit and served crispy, eggplant in two ways, lemon confit and braising juice* 33 €
- The Ardèche trout, just seized, artichokes, potato gnocchis with tarragon, caviar Sturia Origin, broth of grilled vegetables* 33 €
- French beef paleron, pan-fried potatoes and mushrooms of the moment, port wine sauce* 33 €

- Our cheese platter* *Selected and matured M. Lemarié* 17 €

### Our Desserts

- Cavaillon garden : : creamy and melon balls caramelized with flower honey, thyme and lime. Crunchy melon cabbage, hazelnut biscuit and crispy pecan nuts. Served with melon and thyme sorbet* 13 €
- Peach velvet: soothing verbena peaches cream, white brownies, citrus and peanut. Fresh and rotie peaches duo. Served with caramelized peanut ice cream..* 13 €
- Red mademoiselle: Crunchy dark chocolate 66%, raspberry confit. Creamy milky heart, caramel. Chocolate madeleine with cocoa grué. Served with raspberry sorbet* 13 €
- Marc de Garlaban granité* 11 €
- Homemade ice cream and sorbets* 9 €
- Ice cream:* *Vanilla, Chocolate, Coffee*
- Sorbets:* *Strawberry, Raspberry, Peach, Melon, Lime* 9€

*Notre restaurant est fermé le dimanche soir et le lundi midi.*

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