Note that each of the dishes on this menu is likely
contain traces of one or more of the following allergens:

Cereals containing gluten
(wheat, rye, barley, oats, spelled, Kamut)
and products made from these cereals
Crustaceans and crustacean products
Eggs and egg products
Fish and fish products
Peanuts and peanut products
Soy and soy products
Milks and dairy products (including lactose)
Nuts (almonds, hazelnuts, walnuts, cashews, Brazil nuts,
Macadamia nuts, Queensland nuts and products made from these fruits)
Celery and celery products
Mustard and mustard products
Sesame seeds and sesame seed products
Sulfur dioxide and sulphites > 10mg/kg (or 10mg/l) in SO2
Shellfish and shellfish products
Lupine and lupine products

We are at your disposal
to find the dish that suits you.

## *THE AWAKENING OF THE SENSES*

***74€***

***SCALLOP SHELLS***
***Cauliflower inflorescence, Chestnuts,***
***Scallop beard Juice***

***Or***

***GRILLED FOIE GRAS***
***Cucurbits, Caramel of Chanterelles,***
***Praline Sauce***

***MONKFISH WITH LAUREL BUTTER***
***St Jacques Vapeur, Cabbage and Jerusalem artichokes,***
***Light Butter and Lovage***

***Or***

***FARM POULTRY FROM THE DROME***
***Squashes and Quinces, Chestnut Pholiotes,***
***Albufera sauce***

***THE CAULIFLOWER, THE PEAR, and THE IVORY CHOCOLATE***

***Or***

***PINEAPPLE RAVIOLI***
***Mangoes, Kiwis, Victoria - Basil Sorbet***

*COLORS, FLAVOURS, SCENTS*
*OF PROVENCE GARDENS*

80 €

*PURPLE VEGETABLE TARTARE ACIDULED*
***Beetroot zephyr***

*PARSNIP - VANILLA MOUSSELINE*
***Roots and Woodland Mushrooms,***
***Frothed Tageta Juice***

*GREEN CABBAGE STUFFED WITH AUTUMN VEGETABLES*
***Cévenne Onions and Coings,***
***Fragrant Broth***

*PINEAPPLE RAVIOLI*
***Mangoes, Kiwis, Victoria - Basil Sorbet***

*INSPIRATION MENU*

***IN FOUR SERVICES 98€ (Fish or Meat)***
***IN FIVE SERVICES 115€***

***Selection of cheeses on request 21€****

*SCALLOP SHELLS*
***Cauliflower inflorescence, Chestnuts,***
***Scallop beard Juice***

*GRILLED FOIE GRAS*
***Cucurbits, Caramel of Chanterelles,***
***Praline Sauce***

*MONKFISH WITH LAUREL BUTTER*
***St Jacques Vapeur, Cabbage and Jerusalem artichokes,***
***Light Butter and Lovage***

*FARM POULTRY FROM THE DROME*
***Squashes and Quinces, Chestnut Pholiotes,***
***Albufera sauce***

*THE CAULIFLOWER, THE PEAR, and THE IVORY CHOCOLATE*