

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€

**MEDITERRANEAN TUNA**  
*Just Grilled, Fennel, Aubergines, and Miso,  
Smoked Cream*

Or

**GLAZED SHRIMP**  
*With crushed shell juice, poached foie gras,  
Courgettes, Plums, Sabayon*



**POACHED MONKFISH**  
*With Roasted Bone Juice and Saffron,  
Green and Ribs of Swiss Chard,  
Mussels and pine nuts*

Or

**PIECE OF VEAL WITH SAVORY**  
*Mushrooms Stew, Onion from the Cévennes,  
Lard Colonnata, Butter Beans*



**MI FIGUES, MI RAISONS**  
*Almond Cream*

Or

**CANDIED TOMATO, ZÉPHYR**  
*White Chocolate, Green Zebra Sorbet*

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

80 €

**CARPACCIO OF SUMMER FRUITS AND VEGETABLES**

*Sweet and Sour  
Chestnut Honey*

**VELVET COURGETTE SOUP**

*Violon Courgettes, and Plums  
Rocket Emulsion*

**BUTTER BEANS, MUSHROOMS**

*Faded spinach, Peach Juice,  
And Pine Nuts*

**CANDIED TOMATO, ZÉPHYR**  
*White Chocolate, Green Zebra Sorbet*

**INSPIRATION MENU**

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

**IN FIVE SERVICES 115€**

*Selection of cheeses on request 21€\**

**MEDITERRANEAN TUNA**

*Just Grilled, Fennel, Aubergines, and Miso,  
Smoked Cream*

**GLAZED SHRIMP**

*With crushed shell juice, poached foie gras,  
Courgettes, Plums, Sabayon*

**POACHED MONKFISH**

*With Roasted Bone Juice and Saffron,  
Green and Ribs of Swiss Chard,  
Mussels and pine nuts*

**PIECE OF VEAL WITH SAVORY**

*Mushrooms Stew, Onion from the Cévennes,  
Lard Colonnata, Butter Beans*

**MI FIGUES, MI RAISONS**

*Almond Cream*