

THE ESSENTIALS OF THE RESTAURANT

to start

fresh spinach velouté, pancetta crisps	8
fresh asparagus roasted with fleur de sel from Camargue, soft-boiled egg, garlic croutons, parmesan	10
homemade fish terrine with dill, some asparagus	9

the beautiful salads

crispy Pélardon goat cheese, roasted pancetta	starter 12	dish 19
another Caesar salad idea		
Breaded free-range chicken, coleslaw, soft-boiled egg, parmesan, croutons	Starter 12	dish 19

risotti and pasta

risotto with seasonal vegetables- vegetarian	19
octopus risotto, fresh asparagus	19
goat cheese risotto, baby spinach	17
fresh tagliatelle with roasted pancetta, parmesan cream	17

seriously essential ...

saddle of Vaucluse rabbit larded with tapenade, thyme jus, asparagus risotto	22
provençal lamb shank, fresh tagliatelle	24
grilled Charolais rib steak, maître d'hôtel butter, homemade fries	24
monkfish medallion, chive cream, Camargue rice, seasonal vegetables	22
catch of the day from the Mediterranean - depending on availability filleted or whole	27

SEAFOOD PLATTER

The good life facing the Big Blue
-seafood tasting-
by reservation, 48 hours in advance
Price on request

the best... the sweets!

cheese plate, green salad	9
homemade iced nougat with pistachios, raspberry sorbet	8
chocolate fondant- praline heart	8
Ardèche chestnut cream cheesecake	8
giant cookie, bourbon vanilla ice cream- to share	12
vanilla ice cream, chocolate, coffee strawberry, pear, lemon sorbets choice, 3 scoops	7

mindful of the impact on our environment,
our chef selects only fresh, quality products,
whose production is reasoned and which, for the most part, come from the region.
every day he and his team give the best of themselves
to offer you authentic flavors without artifice.