

THE ESSENTIALS OF THE RESTAURANT

to start

fish soup, rouille, croutons traditional recipe	12
red mullet toast- tapenade, arugula salad, basil	10
Paradou-style artichoke, parmesan, arugula, asparagus	9
Albacore tuna tartare with flavors of Provence cucumber, peppers, red onions, chives, lime	11

the beautiful salads

rocamadour gratin, salad, walnuts, bacon	starter 11	dish 18
another Caesar salad idea breaded free-range chicken, romaine lettuce, soft-boiled egg, parmesan shavings, croutons	Starter 12	dish 19
octopus Salad Tomato, basil, olives, red onions, garlic and arugula	Starter 12	dish 19

pasta and risotti

linguine with clams tomato, basil, garlic, white wine	20
seasonal vegetable risotto – vegetarian dish	14
risotto with prawns and red peppers	22
tuna and asparagus risotto from here	22

seriously essential ...

Duck breast with honey from Provence	25
traditional knife-cut beef tartare, homemade french fries	19
prime rib, homemade french fries, maitre d'hotel butter 1 personne- 500 grammes	39
John Dory fillet, pesto sauce with basil from our vegetable garden Camargue rice, sunny vegetables	22
catch of the day - depending on availability filleted or whole, seasonal vegetables, Camargue rice	25
specialty of Provence Marseille Pies et paquets, steamed potatoes	21

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
mint-infused seasonal fruit salad	8
homemade chocolate cake, vanilla ice cream	8
vanilla panna cotta - red fruits	8
trio of Carpentras strawberries, salad, mousse, ice cream	8
vanilla ice cream, chocolate, coffee strawberry, pear, lemon sorbets your 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.