

Summer Menu

Starters

- Beetroot Opera and goat cheese from Valreas, smoked trout from Sorgues 18€
- Tomatoes clafoutis, Buratina mozzarella, beef Bresaola and basil sorbet 18€
- Duck foie gras, chutney of seasonal fruits, toasted country bread 24€
- Wild king prawns in a ravioli, julienne of vegetables, rock fish soup emulsion 23€

Main Course

- Maigre fish from Mediterranean Sea, summer vegetables cooked like a pesto soup 25€
- Organic sea bass filet, vegetable couscous and sweet peeper coulis 31€
- Iberian Duroc pork chop roasted with garlic butter, caramelized vitelotte potatoes, tomato stuffed with ratatouille 26€
- Pan fried beef filet served with foie gras and porto reduction, tian of sun vegetables 33€

Cheeses from Josiane Deal (Master cheese ripener, Meilleur ouvrier de France à Vaison La Romaine)

- Assortment of matured cheeses 12€
- Trilogy of goat's and sheep's cheeses, homemade jam 10€

Desserts

- Homemade chocolate profiteroles, vanilla ice cream 11€
- Ice cream and sorbet assortment, homemade macaroon and coulis 11€
- Iced soufflé in the melon perfumed in the star anise 12€
- Apricot duo, one braised with rosemary, second like a crispy mousse under its chocolate dome 12€



*Yoann Tanneau
Disciple d'Auguste Escoffier
Membre de l'Académie Nationale de cuisine*