

# Summer Menu

## Starters

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- Tomatoes Opera with Goat's cheese Mousse from Valreas, roquette pesto, basil sorbet 18€
- Octopus scabbard ginger and mint flavor, crispy vegetables and wakamé 18€
- Wild king prawns, corn risotto with vegetable, shellfish emulsion 23€
- Duck Foie Gras, Cherries and cinnamon chutney, toasted of cereal bread 24€

## Main Course

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- Wild Maigre Fish from Mediterranean Sea, roast with olive oil, Eggplant Niçoise style, Three peppers juice 25€
- Sea bass, (Bio) vegetables julienne à la plancha, Sorrel emulsion, Shell 31€
- Duckling filet roast in sweet and sour sauce with apricots, Zucchini stuffed with ratatouille, Vitelottes potatoes Chips 26€
- Beef filet, Grenailles potatoes with rosemary honey, green burger, Voronoff sauce 33€

## Cheeses de Josiane Déal (Master cheese ripener, Meilleur Ouvrier de France à Vaison la Romaine)

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

## Desserts

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- Pie with season fruits, Lemon cream, raspberries sorbet 11€
- Ice cream and sorbet assortment, homemade macaroon and coulis 11€
- Peach Mille-Feuille Style, Bulgarian Yogurt Ice Cream 12€
- Tiramisu melon flavour, Beaufort de Venise jelly, Almonds biscuits 12€



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