

Menu Estellan 39 euros



Tomatoes Opera with Goat's chees Mousse from Valreas, roquette pesto, basil sorbet

Or

Octopus scabbard ginger and mint flavor, crispy vegetables and wakamé

Wild Maigre Fish from Mediterranean Sea, roast with olive oil, Eggplant Niçoise style, Three peppers juice

Or

Duckling filet roast in sweet and sour sauce with apricots, Well of zucchini stuffed with ratatouille,

Vitelottes potatoes Chips

Pie with season fruits, Lemon cream, raspberries sorbet

Or

Ice cream and sorbet assortment, homemade macaroon and coulis

Menu Gourmand 52 euros

Wild king prawns, corn risotto with vegetable, shellfish emulsion

Or

Duck Foie Gras, Cherries and cinnamon chutney, toasted of cereal bread

Sea bass, (Bio) vegetables julienne à la plancha, Sorrel emulsion, Shells

Or

Beef filet, Grenailles potatoes with rosemary honey, green burger, Voronoff sauce

Peach Mille-Feuille Style, Bulgar Yogurt Ice cream

Or

Tiramisu melon flavour, Beaumes de Venise jelly, Almonds biscuits

If you want to add cheese to your menu

Cheeses from Josiane Déal (*master cheese ripener, Meilleur Ouvrier de France à Vaison la Romaine*)

**Assortment of matured cheeses : 8€ extra*

**Trilogy of provençal goat's and sheep's cheeses, homemade jam : 6€ extra*