

Menu Estellan 39 euros



Beetroot Opera and goat cheese from Valreas, smoked trout from Sorgues

Or

Tomatoes clafoutis, Buratina mozzarella, beef Bresaola and basil sorbet

Maigre fish from Mediterranean Sea, summer vegetables cooked like a pesto soup

Or

Iberian Duroc pork chop roasted with garlic butter, caramelized vitelotte potatoes, tomato stuffed with ratatouille

Homemade chocolate profiteroles, vanilla ice cream

Or

Ice cream and sorbet assortment, homemade macaroon and coulis

Menu Gourmand 52 euros

Duck foie gras, chutney of seasonal fruits, toasted country bread

Or

Wild king prawns in a ravioli, julienne of vegetables, rock fish soup emulsion

Organic sea bass filet, vegetable couscous and sweet peeper coulis

Or

Pan fried beef filet served with foie gras and porto reduction, tian of sun vegetables

Iced soufflé in the melon perfumed in the star anise

Ou

Apricot duo, one braised with rosemary, second like a crispy mousse under its chocolate dome

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*