



Estellan Menu

54€ TTC

Southwest duck tataki with white sesame,
chickpeas in socca style, mesclun

Or

Sliced monkfish smoked by us, zucchini in carpaccio, pistou mint and tarragon *

Or

Tartar of ancient tomatoes, creamy burrata, tomato water
and strawberry tail vinegar *

Or

Local Melon in Gaspacho, horseradish mousse, and Iberian lomo

• • •

Simply pan-fried beef fillet, artichoke puree, red wine short juice *

Or

Steamed turbot, sweet paprika, and candied peppers in a sweet sour way *

Or

Pork mignon stuffed with sweetheart lettuce, olives, pine nuts, and basil

Or

Trout roasted in olive oil, zucchini flower stuffed with fresh goat cheese, virgin sauce *

• • •

Roasted pistachio and apricot Dacquoise with the scent of Provence, cheesecake cream *

Or

Pineapple carpaccio with bourbon vanilla syrup, sprinkled with meringue
and passion sorbet *

Or

Creamy milk chocolate cake, hazelnuts, fresh raspberries and sorbet

Or

Assortment of sorbets and almond tile *

* Gluten free

If you want to include a cheese in your menu : from "Lou Canesteou", Vaison la Romaine

The trilogy of goat and sheep cheeses, homemade jam +10€

The assortment of mature cheeses +11€

CHILDREN'S MENU

15 €uros (up to 10 years old)

Poultry / Mashed Potatoes or Vegetables or Fish / Mashed Potatoes or Vegetables

Ice Cream or Sorbet