



Estellan Menu

54€ TTC

Veal sliced in "Vitello Tonnato" style, anchovy sauce *

Or

Cream of green pea soup, fresh goat cheese mousse, parmesan crumble *

Or

Salmon gravlax with citrus fruits, chimichurri sauce *

Or

Flan with country asparagus, Espelette pepper cream *

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Lamb shoulder, candied in the oven, with creamy Epeautre and cooking juice

Or

Roasted turbot fillet in olive oil, risotto verde,

Creamy fish stock with lobster butter *

Or

Supreme of guinea fowl cooked on the skin, baby potatoes in butter
and cooking juices

Or

Pan-cooked sea bass, fricassee of green vegetables and morel mushrooms,
spring herb vinaigrette *

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Carpentras strawberry with Sichuan pepper, fresh basil gel and sweet cream *

Or

Crunchy Chocolate and Coffee cake, Tonka chocolate ice cream

Or

Financier coco cake, peanut cream and combawa, coconut ice cream

Or

Assortment of sorbets and crispy almond tile *

* *gluten free*

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

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

The assortment of mature cheeses +11€

CHILDREN'S MENU

15 Euros (up to 10 years old)

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

Ice Cream or Sorbet