



Estellan Menu

49€ TTC

Heirloom tomato tartare, creamy buratina with basil*

Or

Octopus press with fresh herbs, citrus vierge sauce

Or

Cucumber velouté, local melon balls, creamy emulsion flavored with anise*

Or

Mild-cooked foie gras from the Ferme du Puntoun and mesclun salad*

Slightly roasted Segala veal steak, seasonal vegetable fricassee, cooking jus*

Or

Sea bass fillet cooked on the skin, zucchini spaghetti, lemon and olive oil*

Or

Meagre steak and eggplant caponata, sunny vegetable jus

Or

Roasted piece of beef with smoked spices, chimichurri sauce, candied potato mille-feuille with sweet butter

Crunchy cocoa nibs with raspberry mousse and fruit

Or

Local nectarine pavlova, peach ice cream*

Or

Fruit smoothie and its Planter's Punch sorbet*

Or

Assortment of sorbets and its almond tuile

*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

SUMMER CARD



STARTERS

Heirloom tomato tartare, creamy buratina with basil*	21€
Octopus press with fresh herbs, citrus vierge sauce	22€
Cucumber velouté, local melon balls, creamy emulsion flavored with anise*	21€
Mild-cooked foie gras from the Ferme du Puntoun and mesclun salad*	22€

DISHES

Slightly roasted Segala veal steak, seasonal vegetable fricassee, cooking jus*	29€
Sea bass fillet cooked on the skin, zucchini spaghetti, lemon and olive oil*	28€
Meagre steak and eggplant caponata, sunny vegetable jus	28€
Roasted piece of beef with smoked spices, chimichurri sauce, candied potato mille-feuille with sweet butter	29€

CHEESES

from « Lou Canesteou » to Vaison la Romaine »

The assortment of matured cheeses	13€
The trilogy of goat and sheep cheeses, homemade jam	12€

DESSERTS

Crunchy cocoa nibs with raspberry mousse and fruit	14€
Local nectarine pavlova, peach ice cream*	13€
Fruit smoothie and its Planter's Punch sorbet*	13€
Assortment of sorbets and its almond tuile	12€



*Gluten free

Our chef, Yoan Grassi