

*This creative and original menu,
Travel inspiration, harmonious discoveries...*

*Chef's surprise to start
Truth, Purity, Emotion*

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*Royal Petrossian Caviar,
Crustacean Casper, piglets of Mont Ventoux smoked "à la minute".*

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Provincials snails, Jerusalem artichoke, girolles pickled.

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*Autumn pot au feu
Hydromel marinated yellow fine tuna, anchovy juice,
Natural seared duck foie gras.*

Or

*Lamb feet gnocchi glazed in sarriette juice,
Squid ink lace.*

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Refreshing shot, Muscat de Beaume de Venise and mint.

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*Roasted Guinee fowl filet, grape chutney,
Leg wrapped in grape leave, crunchy skin,
Olive oil mashed potatoes.*

~

*Our selection of fresh and matured cheeses,
goat, cow and sheep.*

~

*Cade of candies.
Specialty from Provence.*

Like a boiled egg and his toast...

Lemon, safran, almond

Or

Chocolate, coco and curry

160 €uros

Net prices

If you have any allergies, please contact our Maître d'hôtel.

Route de Murs – 84220 Joucas/Gordes – France

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★★★★★

LE PHÉBUS & SPA
Xavier MATHIEU

Healthy menu, classics of our Provençal restaurant

*Chef's surprise to start
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*Pesto-soup.
Beans, garlic and basil.*

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*Rainbow trout filet from the Sorgue, almonds, horse radish,
Roasted pumpkin with rosemary.*

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*Mackerel cooked with beeswax from our hives,
Sauteed chickpeas from Sault, sage sauce, apple and celeriac.*

~

Refreshing shot with absinthe from the Alpes de Haute-Provence.

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*Memories of the Dominical lunches
Lamb cooked in his herbal sand crust,
White beans and thyme juice.*

Or

*Beef stew from Avignon,
Carrots, roasted, mash and salad with fresh coriander.*

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*Our selection of fresh and matured cheeses,
goat, cow and sheep.*

~

*Cade of candies.
Specialty from Provence.*

~

*Traditional genoise cake, flavoured with figs jam, white ganache,
Citrus mulled wine sorbet.*

Or

Hydromel soufflé, honey ice cream.

130 €uros