

*Treasures of our orchards,
In the secrets of the Mediterranean Sea.*

*Soup of the pesto,
beans, garlic and basil.
38 Euros*

*Royal crab's aspic, squash with mustard,
Quenelle with dill and lemon.
48 Euros*

*Gamberi Rossi Venetia
with walnuts, shavings of foie gras,
bays of the sun.
53 Euros*

*trout fished from the Sorgue,
refreshed served with fresh almonds.
43 Euros*

*Osciètre Caviar, crustacean jelly,
Porc's breast Ventoux mountain,
smoked with the traditional wood of Sainte-balm.
115 Euros*

In weightlessness.

*fall pot au feu,
bonito marinated with mead, anchovy's juice.
48 Euros*

*Fillet of red mullet wrapped with hazelnut's taste,
Swiss chard with well-seasoned juice.
55 Euros*

*Cooked mackerel in the beeswax of Jean-Luc,
lamb gnocchis frozen in the juice full-bodied,
Orange peel.
48 Euros*

*Cuttlefish quickly snaked,
roasted Jerusalem artichokes, sweetness of cod liver.
52 Euros*

Net prices

*Four dishes around:
The lamb, the poultry, the veal and the beef.*

*Memories from rose grandmother's lunch,
lamb leg baked I, a hot salty garrigue,
White bean served in a thyme juice.*

*60 Euros
(For two people)*

*Fillet of duck and its beetroots,
Cooking juice made from local wine from the luberon,
Meltingly soft potatoes with olive oil.*

58 Euros

*Beef tongue stewed from Charle'sunle way,
Peer chutney,
Meltingly soft potatoes with olive oil.*

44 Euros

*Roasted veal Arabica and Robusta.
soft artichokes herart with brasero.*

59 Euros

*Stuffed rabbit made from "the Provençale way,
polenta dauphine and roasted leeks.*

44 Euros

Net prices



Provence and the Regions of France

*Our cheeses selection.
fresh and refined
goat, cow and ewe.*

28 Euros

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Delicacies

30 Euros

*Cade of candies.
spécialités from Provençal*

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*Crunchy fennel with curd milk,
mead and the sour dill,
salty caramelized peanuts.*

*Chocolates,
raspberry and red pepper.*

"egg illusion "

*Lioux's harvest: delphine's saffron stamen,
Almond tree's fruits and its meltingly soft soldier*

*We can also offer you a
vegetarian or Vegan menus
«white menu from the chef
6 Tastings 65 Euros / 7 Tastings 85 Euros*

Net prices



*Gourmet tasting in the heart of orchards
" Only Vegetables and Fishes "*

*The surprise to put itself in appetite.
The truth, Purity, Emotion*

~

*Soup of the pesto,
beans, garlic and basil.*

~

*Royal crab's aspic, marrow with mustard,
Quenelle with dill and lemon.*

~

Ice-cold shooter of pressure of absinthe of the Alps of Haute-Provence.

~

*Cuttlefish quickly snaked,
roasted Jerusalem artichokes, sweetness of cod liver.*

or

*Filets red mullet wrapped with hazelnut's taste,
Swiss chard with well-seasoned juice.*

~

*Crunchy fennel with curd milk,
mead and the sour dill,
salty caramelized peanuts.*

ℳ

*Cade of candies.
spécialités from Provençal.*

6 Tastings 80 Euros

Net prices



*Through the markets of Provence,
According to the seasons*

*The surprise to put itself in appetite.
The truth, Purity, Emotion*

~

*Soup of the pesto,
beans, garlic and basil.*

~

*Royal crab's aspic, marrow with mustard,
Quenelle with dill and lemon.*

or

*Gamberi Rossi Venetia
with walnuts, shavings of fair foie gras,
bays of the sun.*

~

*fall pot au feu,
bonito (tuna) marinated with mead, anchovy's juice.*

~

Shoot of pressure frozen of absinthe of the Alps of Haute-Provence.

~

*Memories from rose grandmother's lunch,
lamb leg baked I, a hot salty garrigue,
White bean served in a thyme juice.*

or

*Stuffed rabbit made from "the Provençale way,
polenta dauphine and roasted leeks.*

~

chocolates, raspberry and red pepper.

*Cade of candies.
Provençal specialities.*

7 Tastings 120 Euros

Net prices



The menu Signature , 100 % Provence

The surprise to put itself in appetite.

The truth, Purity, Emotion

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*Osciètre Caviar, Casper of shellfish,
pig's pucks of the Mount Ventoux, smoked times in beech wood of Sainte-balm.*

~

Royal crab's aspic, marrow with mustard, Quenelle with dill and lemon.

~

*Gamberi Rossi Venetia
with walnuts, shavings of fair foie gras, bays of the sun.*

~

*fall pot au feu,
bonito (tuna) marinated with mead, anchovy's juice.*

~

*Cooked mackerel in the beeswax of Jean-Luc,
lamb gnocchis frozen in the juice full-bodied, Orange peel.*

~

Ice-cold shooter of pressure of absinthe of the Alps of Haute-Provence.

~

*Fillet of duck and its beetroots,
Cooking juice made from local wine from the luberon,
Meltingly soft potatoes with olive oil.*

~

*Beef tongue stewed from Charle's sunle way,
Peer chutney, meltingly soft potatoes with olive oil.*

~

Roasted veal Arabica and Robusta. soft artichokes herart with brasero.

~

Our selection of cheeses fresh and refined, goat, cow and ewe.

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"Egg illusion "

*Lioux's harvest: delphine's saffron stamen,
Almond tree's fruits and its meltingly soft soldier*

ℰ

Cade of candies.

Provençal specialities.

10 Tastings 170 Euros

Net prices

