

The gardens of Provence

Traditional Provence green peas and potatoes soup, € 56
Vegetables of the day steamed with picked green orange,
Crispy bread crumbs fresh farm egg, Mona Lisa saffroned potatoes and bay leaf broth

The Sea

Red mullet fish some just cooked, and others crispy in wild anise, € 77
Potatoes delicately roasted with babies scallion and lemon grass,
Rock fish consommé touched with absinthe.

Sariole from the Mediterranean and Crab meat, marinated in limono médica, € 62
Raw early vegetables and herbs, served iced, oil perfumed with bergamote orange

The blue lobster fished in a creel, € 95
- The main section served in large pieces, with multicoloured tomato petals and summer greens,
- Main claw part presented in a Roma plum tomato foam and Bouteillan olive oil ,
- Lobster claw beignets, enlivened with a choron sauce and Japanese lime,

Carabineros cooked in a pan, « Ox heart » tomato prepared in three different ways € 77
Slices with red grenache, as a sorbet, a quintessential freshly pressed juice



Sea bass in pastry with sea salt, lime / marjoram, cooked whole in a bread oven, € 94 pp.
A simple dressing made from virgin olive oil tiny broad beans,
Choice vegetables and shellfish, small potatoes and rich black olives

John Dory fish cooked to pearly perfection in sea water, braised baby courgettes from Pradet, € 95
Razor clams and baby lobster in Thai herbs

Local sole in shaved summer truffle, braised in the traditional Riviera fashion, € 93
Creamy whole fennel heart coated with truffle

Turbot cooked at low temperature, yuzu gremolata, € 98
Candied tomatoes with mountain pasture oregano,
Tender white beets and king size prawns seasoned with ginger



Rockfish Bouillabaisse, served as a full menu in three courses € 145
My personal contemporary interpretation :

First course \ A Toulon variation
Second course \ The Borgne recipe
Third course \ The Aigo-sau recipe

Land and Sea

Saddle of rabbit wrapped in country style bacon « façon Claudette » and scampi, € 89
Local courgettes, small rounds of rosemary and caramelized lemon confit,
Sweet chestnut honey juice whipped with Perenzana oil and flavoured with Barolo wine

The Farm

Reminiscences of my country origins, a homage to my grandparents

Sisteron lamb in two courses : € 92

First course \ Saddle and cutlets with savory, provençal vegetable cake,
Jus perfumed with argan oil

Second course \ Lamb pieds-paquets in onions and acidulated tomatoes,
Shoulder in a spoon condimented with pimentos pepper and dry thyme,
Lamb sweetbreads in the Grenoble fashion

Farm yellow milk-fed chicken in two services : € 98

First course \ Tender chicken cooked in a pig bladder, truffle-filled macaroni and violet artichokes,
Sprinkled with mature Parmesan and served au gratin

Second course \ Consommé of grilled chicken drumsticks infused in basil,
Crispy chicken thighs, melting sweetbreads and foie gras



The Stables

Beautifully garnished by the hands of Mr Bordier

Cheeses from here and elsewhere, fresh and ripened € 29



From the Orchard to Dessert Table

Sweet ideas from Guillaume Godin

(Please order at the start of the meal)

Back from the island, Guanaja chocolate enriched with vanilla, € 30
A delicious ice-cream with tonka beans, jelly and dark chocolate short crust pastry

A marriage made in heaven between litchis and raspberries, € 29
Layered in our own style with Grasse rose water. a three flavours nectar

Millefeuille with citrus fruits and pan masala from the Indies, peppermint sorbet, € 29
My own lemonade concocted and inspired by a journey to the Middle East.

Green apple, enlivened by combawa lime, the lightness of a hot soufflé, € 27
Cold layered texture, a centrifuged juice prepared at the last moment