

*« A wink at the sea and life on the sea side,
enlightened by the sun which warms our Pinède.
We create together with the simple idea of sharing.
Our creations are sometimes joyful, romantic,
baroque or contemporary, simple or
complicated in order to cover every emotions and feelings.*

*Many thanks to the small traders, market gardeners and stockbreeders
who pass the flame of their passion on to us.
Many thanks for the help of a close-knit team, which, we hope,
will enable you, to have a pleasant time in St Tropez,
the jewel of the French Riviera.»*

Arnaud

To start with

Provence gardens

One of our greatest treasures

Thin tart of Ceps mushrooms and sucking pig perugina sausage, 68€
Brown onions marmalade and “Roma tomatoes”
Riquette leaves dressed farm bacon juice touched with Grenache and wild thyme

‘Liéume en Boui-Abaisso’ for when the Mistral wind never seems to stop. 57€
A Provencal stew of vegetables cooked in the peel of green oranges and bay leaves,
Farm egg, poached simply and elegantly in a chicken stock with saffron

The sea

Sea-borne gifts to our shores

Baby crayfish and sea mullet in two services: 98€
Cold service: Fine-cut slices in aspic,
Corals of the heads spiced with Lemono medical / verbena flavour

Warm service: pearled and cooked in their own natural sea water
crunchy caviar grains, sea spaghetti and shells razor clams,

Amberjack fish with crabmeat marinated in mishoyuzu fruit and lemon thyme flower, 65€
Raw baby vegetables and tender plant shoots,
The whole served iced with a touch of bergamot oil

Blue Lobster cooked with cardamom and balm broth 92€
Cannelloni filled with the claws and fennel, light emulsion of the heads

Following with the main courses.....

Slice of turbot baked in lime / Alps oregano sea salt and cooked in a bread oven 94€ pp
Tiny choice vegetables and clam meat.

Shi drum fish elegantly braised in a pot, yellow zucchini, half candied green tomatoes 88€
Clams, baby squids, barnacles in abalones velouté and citrus basil

Line-fished sea bass in summer truffle shell 105€
Delicate piece of melty and crunchy potatoes. Flavours from the Riviera

Monk fish cooked low temperature, 84€
Light covering of sesame gremolata and yellow lemon,
Abalone, marjoram, vegetables from the Gulf flavoured with golden balsamic

Land and Sea

Alliance and affinity

Saddle of rabbit wrapped in country style bacon 'façon Claudette' and Carabineros 94€
Girolle mushrooms, rosemary with almonds,
Sweet chestnut honey juice whipped with Perenzana oil and flavoured with Barolo wine.

Shellfish pot au feu and Piemont beef 95€
Generous flavours from the garden with vegetables,
Herbs and finely-cut marinated ginger.

The farm

My countryside origins, a homage to my grandparents

Sisteron lamb in two services: 86€

First service: Loin of lamb with oregano from the Alpilles Mountains,
Jus flavoured delicately with argan oil,
Sicilian aubergine with tomato and mild onion purée.

Second service: Lamb pieds et paquets (a mix of slowly cooked tripe and sheep trotters)
shoulder in a spoon, sweetbreads and kidneys, enlivened with a strong jus
Magic mix of pimientos and wild savory.

Zitone Pasta

'In gratitude to a chef who taught me so much'

As a starter, delicately filled with black truffle and foie gras, 80€
Violet artichokes prepared in three textures and enlivened with anis basil

Or

As a main course with a silky milk fed yellow chicken supreme 105€

First service: Cooked slowly in a bladder

Second service: Oyster meat, wings, thin slice of supreme
served with season vegetables and broth

The dairy

Cheeses from the countryside I love

Beautifully produced by our local cheese makers

28€

From the orchard to the dessert table

Sweet ideas from Guillaume Godin

(Order at the start of the meal)

A seductive romance between very dark chocolate and fully-ripened raspberries,
Simply served with a touch of Turkish lime. 30€

Caillolais de Marseille yoghurt peach from the local market 29€
Tender fresh almonds sparse. A centrifuged juice prepared right at the last moment.

Miscegenation between a light cédrat mousse and a tender meringue of exotic fruits 29€
Rain of grated coconut

Apples from Manosque enlivened by combava lime, the lightness of a hot soufflé, 29€
Quintessence of freshly squeezed fruit juice infused with vanilla.

Smart casual dress code (Shorts and flip flop are not allowed in the restaurant)

We do not accept cheques

Prices are including service and VAT