



## SET MENUS

### BALADE EPICURIENNE

In 7 Acts | 325 €

“This enthusiastic and bucolic trek takes adventurous diners through the essence of our culinary philosophy...”

Experience the wine pairings carefully chosen by our team of sommeliers  
150 €

### AU FIL DU TEMPS

In 5 Acts | 280 €

“Some of the dishes on this menu have been perfected over time, whilst others are more recent, inspired by a gourmet awakening. The menu is designed to bring each together in harmony for you to enjoy.”

Experience the wine pairings carefully chosen by our team of sommeliers  
125 €

### STROLL THROUGH THE GARDENS...

In 5 Acts | 270 €

“A rousing symphony through Yann Ménard’s kitchen garden, accompanied by ingredients foraged by the botanist Bodo, in 5 acts for vegetarians and diners who enjoy what Mother Nature has to offer.”

### CONTEMPORARY FISH SOUP

In 4 Acts | 230 € (*Menu for the entire table*)

“My own take on a classic served as a set menu. The dishes tell the story of bouillabaisse upon which the history of home cooking in Provence is built.”



## À LA CARTE MENU (1/2)

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### THE SEA

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#### TO START...

##### **Yellowtail and Spider Crab Marinated in Lemon Zest and Bergamot, 91€**

Tomalley Ice Cream and Sauce, Thyme Leaves, Raw Spring Vegetables and Herbs

##### **Flame-Grilled Leer Fish in Tribute to “Victor Petit”, 87€**

Rocket Leaves, Smoked Anchovies, Glazed Pineapple Tomatoes and Black Crimean Tomatoes, Skipjack Velours with Wine Vinegar and Wild Myrtle

##### **Scarlet Prawns, Slightly Cooked, 114€**

Purple courgette blossoms, chanterelle mushrooms and almonds revived with Breckland thyme flowers, accompanied by a chilled velouté of confidential blend vinegar, Heads to be eaten with fingertips

##### **Seared Langoustines with a Hint of Grapefruit, 117€**

Roasted and Lightly Charred Broccolettis, Citrus Basil and Natural Aloe Vera, Hassaku Orange Supreme and Olive Oil Infused with Grilled Prawn Heads

##### **Contemporary ‘Borgne’ Fish Soup, 98 €**

Jean Giono’s Gourmandise, Codfish with Saffron, Aïgo-Sau Emulsion, Rockfish Soup “Lightly-Milled Red Ocre” and a Poached Egg, John Dory, Rainbow Wrasse, Scorpionfish, Slipper Lobster and Trumpet Fish

#### TO CONTINUE...

##### **Spiny Lobster from the Mediterranean Sea, 147€**

Shellfish Ravioli, Tender Almond Cakes, Mushrooms and Spring Peas, “Roma” Bouillon Infused with Verbena, Finished with Lobster Oil

##### **Turbot Poached in Sea Water, Lemongrass and Seaweed, 140€**

Baby Leeks, Furio Red Onions from the Village of Grimaud, Abalone from Thau Lagoon

##### **Sole From Sandy Dunes with Baby Prawn Scales, 110€**

Steamed Aubergine Har Gau, Scallions Cooked in Brûléed Skin, Wild Nasturtium Grown by Our Herbalist Bodo for Spice, Fumet of Santorange Tomato Water with Clams, Yuzu and Olive Oil

##### **Sea Bass Filet and Cheek Cooked in Vine Shoot Embers, 120€**

Simple Nage of Local Vine-Ripened Tomatoes, Roses of Yann Ménard’s Courgettes Scented with Alpille Oregano

### THE LAND

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#### TO START...

##### **Zitone Pasta, “A tribute to a chef who taught me so much”, 98€**

As a Starter, Pasta Delicately Filled with Black Truffle and Foie Gras, Purple Artichokes in Three Textures, Enhanced by Basil

## À LA CARTE MENU (2/2)

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### TO CONTINUE...

#### **Zitone Pasta Again, this Time with Succulent Trets Chicken Breast, 145€**

**First Service:** Either Slow-Cooked and Basted in a Bladder or Roasted in Natural Fat

**Second Service:** Thigh Meatball, Oyster, Wing and Slice of Breast, a Truffle and Roasted Bone Consommé, Infused Like a Tea

#### **Young Rabbit with Absinthe and Bacon, 105€**

Fennel Fronds and Bulbs Three Ways, Mi-confit Plum Tomatoes with Star Anise, Black Olives Infused with Anise, Bold Salmis Jus, Nebbiolo Vinegar

#### **Carqueiranne Veal Tenderloin, 110€**

Sweetbreads in Jus with Caper Pearls, Cœur De Pigeon Tomatoes, Gnocchi with Flowering Sage, Tête De Veau from My Childhood Memories

#### **Nibles en Provence Organic Lamb, Raised by Lucie, in Two Services, 121€**

**First Service:** Baron and Lamb Chop in Savoury, Argan Oil-infused Jus, an Elegant Vegetable Medley, “the way we like it in Provence”.

**Second Service:** Trotters, Tripe and Shank Braised for 24-hours, Glazed Little Casseroles of Sweetbreads and Kidneys, Full-bodied Jus Served with Wild Garlic Flower Foam

## CHEESE

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#### **My Favourite Local Cheeses, 36€**

Lovingly Made by Our Local Cheesemongers

#### **Tome d’Arles by Catherine Fleury and Pear in Three Textures, 40€**

Saffron Honey, Seasoned with Bouteillan Oil and Glazed

## FROM ORCHARD TO DESSERT MENU

*Guillaume Godin’s Interpretation of My Sweet Dreams*

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#### **Feuille à Feuille of Fruits Rouges, Lychee Chiboust, 44€**

Succulent Frozen Nougat Ice Cream with Grasse Rose and Caramelised Almonds, Fruit Water Essence, Released Slowly over 24-hours

#### **Canvas of Figs and Thyme, 44€**

Enhanced with Provençal Balsamic Vinegar, Meringue with Bourbon Vanilla Ice Cream

#### **Citrus Tart Topped with Meringue, Winter and Seasonal Harvest, 44€**

Sauced with Citrus Pulp Enlivened with Shaved Apple Mint, Lemonade from a Trip to the Middle East

#### **A Personal Symphony of Grand Cru Chocolate, 47€**

“Tout Chocolat”, Bitter Cacao and Oven Roasted Cacao Nibs  
Raspberries Picked at Peak Ripeness, Refreshed with Bergamot  
Berlugane Mandarins “A Confection of Winter and Today”, Apple Mint for Vibrancy  
Soft, Silky Brazilian Arabica Coffee, Mousse and Gelée with a Hint of Sweetness  
“Casette” and Hazelnuts Delicately Paired with Provençal Citrus

*Menu changes may occur due to seasonality and availability.*

*Kindly note that cheques are not accepted. Net prices, tax and service included.*

*All meats are guaranteed French origin. Kindly inform us of any dietary restrictions or allergies.*