

MENU MIRANDE
Composed by the chef and
served for the entire table

Five courses
65 €

Seven courses
85 €

VEGETARIAN MENU

Five courses
60 €

PETIT MENU
for lunch only
(except on weekends)
42 €

Chef de cuisine
Florent Pietravalle

A menu with the allergens in each course is at your disposal on request.

FALL à la CARTE €

Richerenches,
Black truffle melanosporum, creamy tortellini, cuttlefish and bacon veil,
broccoli and anchovy cream 48

Mont Ventoux,
Puff pastry with cep mushroom, sweet onions juice, marinated Foie Gras 40

The Atlantic ocean,
Scallops, butternut squash ravioli and clementine juice, gin tonic 42

The sea,
Scampi and Mr. Baud's grenade 45



Our rocks,
Fish from fishing of the day, just grilled, vegetal ravioli and animal juice 48

Fish from small boat,
As a French toast, carrots and passion fruit in butter sauce 48

Our meadow,
Loin of veal smoked with juniper and hay in a casserole,
flambé with olive brandy, caramelized salsify 45

Our woods,
Hare in three ways 50



Platter of fresh and aged cheese,
Selected and ripened by René Pellegrini (La Fromagerie de l'Isle) 20



Lemon,
Lemon infinitely and as gelato 20

The orchard,
Poached pears with bergamot tea 20

Sea salt of the South,
Chocolate puffed tart, cocoa and whiskey sorbet 20