

WINTER NOTE PAD

*4 courses**
at lunch, weekdays only
(excluding holidays)
60 €

*6 courses**
95 €

*9 courses**
135 €

**served for the entire table*

Cooking is not copying nature but learn to work like it

Florent Pietravalle



Net prices, service included. Drinks are not included
A list with all of the notifiable allergens contained in our dishes
is available upon request.

LA MIRANDE EXPERIENCE

The chef Florent Pietravalle and the entire team at La Mirande restaurant offers you a gastronomic journey around Provence and the Mediterranean landscape.

This waltz of dishes and flavors can take place in 4, 6 or 9 times according to your desire.

We prefer to convince you to give the chef "carte blanche".

However, if you absolutely want an overview of the menus we serve, please find below an example of each one. Please understand that the dishes detailed here are subject to change very regularly depending on the season, the weather and the daily arrival of our local suppliers.

Wishing to welcoming you soon at La Mirande.

Brioche – black butter – onions – smoked ham
Confit celery – brown butter – black truffle
Matured meat – burnt Chinese artichoke – tamarind
Aged black pear – charcoal

4 courses menu

Brioche – black Butter – onions – smoked ham
Langoustines – cauliflower– sea lettuce
Mediterranean crab – apple – gin - caviar
Confit celery – brown butter – black truffle
Fish of the day, local catch – red chicory – fish soup
Matured meat – burnt Chinese artichoke – tamarind
Cheeses from Mr Pellegrini
Saumur mushroom – pine nuts – caramelised brioche
Aged black pear – charcoal

6 courses menu

9 courses menu

All our products are from local origin, from sustainable agriculture.
All our meat comes from animals born, raised, and slaughtered in France