

## SUMMER NOTE PAD

### 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.

#### M E N U

*4 courses\**

*at lunch, weekdays only  
(excluding holidays)*

**60 €**

*6 courses\**

**95 €**

*9 courses\**

**135 €**

*\*served for the entire table*

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

**Cooking is not copying nature but learn to work like it**

*Florent Pietravalle*

⌘  
**MICHELIN**  
**2020**

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