

Our entries

Bilogie of wild trout of France, salmon "red label" of Scotland, old-fashioned smoked red and yellow beet pickles with star anise, salamander crostini, tzatziki sauce	19,50 €
Spring cream soup with green asparagus and radish tops. Ravioli with ricotta, beaded with Baux de Provence oil	16 €
The white and violet asparagus of Camargue in greedy declination. Small white asparagus flan with garden sage and its steam and tempura tips. Orange muslin sauce	16 €
Cromesquis of Brocciu with basil, spring salad of the moment (dandelion, barbucine, roussette of Provence, according to arrival).	14 €

Our Meat

Leg of lamb of Provence rolled, label "Cru des Alpilles", méchoui way. Fine semolina with vegetables, spicy condiment with country beans.	25 €
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Our Fishes

Skrei cod just grasped, sauce emulsified with lemon of Menton and fine chives. Mashed beans and peas, spring meli-melo	24 €
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The suggestion of the cooker 25 €

Cheese plate 10,50 €

Our desserts

Corsican fiadone, traditional and limoncello ice cream, roasted hazelnut crumble	10,50 €
Gènes's bread with pistachio in all lightness, around a declination of country strawberries	
Le Pas Tout Blanc (honey of the acacia Alpilles, roasted pine nuts, declination of light foams). Chantilly cream, cottage cheese and mascarpone.	