

« *La Table de Valentin* » at the *Mas Valentine*

For the Lunch from Wednesday until Saturday

Menu Plaisir

<i>Appetizer</i> + Starter + Main Dish + Dessert + <i>Delicacies</i>	32 €
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Appetizer

According to the chef, the market, the auction

Starters

Spring velouté with green asparagus and radishes, ravioli with ricotta,
beaded with Baux de Provence oil

or

Cromesquis de Brocciu with basil, spring salad of the moment
(dandelion, barbucine, roussette de Provence, according to arrival)

Main Dishes

Leg of lamb from Provence rolled, label "Cru des Alpilles", Mechoui way,
fine semolina with vegetables, spicy condiment with country beans

or

Cod Skrei just seized, sauce emulsified with lemon of Chin and fine chives,
mashed beans and peas, mishmash spring

Desserts (selection)

Corsican fiadone, traditional and limoncello ice cream, roasted hazelnut crumble

or

Gene's bread with pistachio in all lightness, around a declination of country
strawberries

or

Le Pas tout Blanc (honey of the Alpilles of acacia, roasted pine nuts, declination of light foams),
whipped cream, cottage cheese and mascarpone

Delicacies

All our prices are net (VAT included)