

*« La Table de Valentin » au Mas Valentine*

*For diners and for the Lunch of Sunday*

# Menu Gourmand

5 course Menu : 45 €

« à la carte » selection

*Appetizer*



*Starter*



*Main Course*



*Cheeses*

*or*

*Dessert*



*Delicacies*

*Fresh produces... Home made cooking*

## 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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<u>The suggestion of the cooker</u>	25 €
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<u>Cheese plate</u>	10,50 €
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## 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.	