



Par Diana et Benoit

**Full Menu 33 € TTC**  
**(Starters/Main Course ) or (Main course /Dessert ) 28 € TTC**

**\*Price à la carte**

**Choice of Starters 14 €\***

**.The Rock Fish Soup**

Fish broth with saffron and langoustine, Provençal rouille and garlic bread

**. Between Land and Sea**

Gambas with Scotch whisky flambe, spicy avocado puree and Corsican bruccio with herbs

**.The Butternut (VEGETARIAN)**

**Butternut toast, cheese bleu Bresse and his ginger -pear condiment**

**The Frog and Snai**

**Frogs fricassee and snails with honey and beer**

**Choice of Main course 21€\***

**The Camargan Bull AOP and Foie Gras**

Roasted bull and foie gras, at organic hay (5.00€ extra)

**The Pork**

The pork in two ways, crispy polenta and vegetables of the day select by our maraicher( Le Jardin des Alpilles)

**.The Vegetal (VEGETARIAN)**

Moudardara (lentils) like Diana love 's and Greek yogurt with garlic

**The Fishing return**

Fish of the day select by our fishmonger ( ST.LOUIS PECHE )

**Choice of cheese or sweets 10 €\***

**.The Goat**

Goat cheese declination (Provence)

**.The Pear**

Tasty pear poached in a wine, chocolate (like belle Helen)

**. The Crèmes Brulées**

Trilogy of crèmes brulées (orange blossom ;lavander ;pastis)

**.The Sesame -Chocolate by Chef BENOIT**

The bitter chocolate combination and sesame, coffee espuma

**.Homemade Ice Cream and Sorbets**

3 Scoops of ice cream can replace the dessert of Menu .See our selection

Net price including service