

STARTERS

LOCAL ZUCCHINI BLOSSOM WITH FRESH GOAT CHEESE 18 €
STUFFED WITH SWEET PEPPERS, VERBENA OIL, AND ONION CRUMBLE

MARINATED MEDITERRANEAN SEA BASS 21 €
CROQUANT DE CÈLERI AU CITRON DU JARDIN ET LIVÈCHE

FRIED BABY ARTICHOKE AND CALAMARI RÉMOULADE 20 €
CREAMY CORN SAUCE

WOOD-FIRED YOUNG LEEKS 18 €
PORK CONFIT VINAIGRETTE SALAD

MAINS

POULTRY BRANDADE FROM VALLÉES DES PAILLONS 28 €
CONFIT LEG PARMENTIER

LIMOUSIN VEAL RUMP WITH CHERRIES, SOY, AND PAPRIKA 29 €
GREEN PEAS AND BABY POTATOES

PAN-SEARED CIANS TROUT WITH CARROS FINGER LIME 26 €
SEASONAL VEGETABLE CURRY

ROASTED MONKFISH TAIL WITH CHARRED EGGPLANT 28 €
TOMATO AND CORIANDER VINAIGRETTE

SWEET POTATO ROSE WITH ALMOND MILK AND VIRGIN OLIVE OIL 25 €
BLACK OLIVES MARINATED WITH ESPELETTE PEPPER

DESSERT

TRANSVERSAL MILLE-FEUILLE WITH CHOCOLATE 14 €
CREAMY MILK CHOCOLATE

LOCAL STRAWBERRY SALAD 14 €
STRAWBERRY BROTH WITH SUMAC AND BASIL

LAVENDER HONEY ROASTED PEACH FROM GRASSE 14 €
PEACH, LINDEN AND ORANGE SORBET

SELECTION OF LOCAL CHEESES 14 €

« UN LIEU DE VIE ET D'ENVIES »
THE CHEF INVITES YOU TO CREATE YOUR OWN MENU

MENU OF 3 DESIRES ~ 50 €
STARTER / MAIN / DESSERT

LOU'S MENU ~ 18 €
FOR CHILDREN UP TO 10 YEARS OLD