

Easter Menu, 95 €

AMUSES BOUCHES

LOCAL GREEN ASPARAGUS

Shellfish mousseline ravioli

Essence of Mediterranean "Galères" broth

ALPILLES FARM EGG

Thinly sliced bottarga, creamy peas with Baux olive oil

LAMB SMOKED ON CRAU HAY

Artichoke petit violet in iodized barigoule, thyme jus

CHEESE*

Tray, matured

AROUND CHOCOLATE

Easter Delight

MIGNARDISES

Selection of our Pastry Chef Brice Rolin

*Supplement 18 €

This menu is available for lunches on Sunday March 31 and Monday April 1.