



Salad of burrata with grapefruit and fennel seeds	22
Provençal vegetable soup <i>Au Pistou</i>	19
Mediterranean seabream tartare with avocado marinated with lime and coriander, extract of celery, apple and cucumber	27
Crisply baked tomato tart with salad of herbs from the garden	22
Salad of watermelon and melon from <i>Cavaillon</i> , black olives and feta, verbena "vinaigrette"	21

Veal fillet pan fried, roasted vegetables, potato "purée" with olive oil	42
"Flambé" of king prawns, homemade tagliatelli with basil	44
<i>Petits Farcis Gratinés</i> , red pepper, zucchini and eggplant filled with spelt black olives and lemon and local goat cheese from the region	32
Lamb chops from <i>Les Alpilles</i> roasted with herbs from the garden, potatoes, shallots and garlic "confit"	40
Pan seared fillet of Mediterranean seabream, Vegetable <i>Tian</i>	38

Refined cheeses selection, apricot chutney, mesclun and walnut bread	18
<i>Mangaro</i> chocolate mousse, <i>Langue de Chat</i> biscuits	14
White peach <i>Tart Tatin</i> , Salted butter caramel ice cream	14
Strawberries, Raspberries, Blueberries <i>En Sabayon</i>	14
Homemade Ice cream: Bourbon Vanilla, Chocolate, Hazelnut	
Homemade Sorbet: Lemon verbena, Red fruits, Exotic fruits	12