



## *STARTERS*

Pistou soup 'Villa La Coste' with olive oil from 'the domaine' 22

Foie gras of duck from 'Maison Dupérier', exotic fruit chutney and homemade 'brioche' 26

Tomatoes and goat's cheese from 'Pertuis', basil oil 24

Tartare of fish from the Méditerranéan marinated with lime, avocado 26

Roasted asparagus, parmesan shavings and cured Spanish Bellota 23

## *MAIN COURSES*

Fillet of monkfish, grilled spring vegetables and saffron from 'Puy-Sainte-Réparate' 38

Risotto 'Acquerello' with seasonal mushrooms, emulsion of parsley and summer truffles 31

Grilled fillet of 'Charolais' beef, pickled onions and carrots 36

Lobster cooked in its own shell with bisque, asparagus from 'the Luberon' 46

Roasted lamb shoulder *confit* with rosemary, 'grenaille' potatoes and grilled eggplant 42

Net price in euros, service included  
Meat of french origin



### *SEASONAL CHEESES*

Refined french cheeses with exotic fruits chutney 18

### *DESSERTS*

Strawberries from 'Pertuis' with goat cheese 'brouve du Rove' and meringue with herbs from 'the kitchen garden' 14

Cherries from Mont-Ventoux served 3 ways with fresh almonds 15

'Gavote' with three kinds of chocolate, Dark, Blond, Milk with Tonka beans 15

Braised rhubarb fresh with raspberry syrup, organic Bourbon vanilla cream 15

Net price in euros, service included