

Hélène Darroze à Villa La Coste

A walk into the gardens of Provence

Almond

from Richard Gautier in Bonnieux

cooked as a white 'gaspacho' with pink garlic
flamed line caught mackerel, yellow peach, fennel and dill oil
Or

Carrots

from Bruno Cayron in Cayre de Valjancelle

candied with citrus
roasted gamberoni from San Remo with Tandoori spices
reduction of Cubèbe pepper with 'beurre noisette', spring onion and fresh coriander
(supplement of 29€)
Or

Tomatoes

From the gardens of Château La Coste

a nice slice garnished with jelly and 'compoté' of fresh, candied and dried tomatoes
'brousse du Rove' cheese slightly smoked with vine branches, bottarga from Martigues and basil

*NUITS SAINT GEORGES AOP - Domaine Patrice RION « Les Terres Blanches » 1er Cru 2017 Blanc**

Courgettes

from the Jardin Gastronomique in Lourmarin

the flower is stuffed with ratatouille cooked 'à la minute'
the 'pâtisson' is just seared and seasoned with black olives pits
grilled red mullet filet, intense jus of "bouillabaisse", lemon verbena aioli

COTES DE PROVENCE AOP - Château Cibonne « Cuvée Marius » Cru Classé 2017 Rosé

Or

Chickpea

from Didier Ferreint in Mallemort

served fresh in a 'jus gras' with tarragon and preserved lemon, and then dry as a 'panisse'
braised lamb shoulder from 'Sisteron' stuffed then roasted
Or

Spring onion « Rouge de Florence »

from Bruno Cayron in Cayre de Valjancelle

'Fondant' and lacquered with a reduced red wine from Château La Coste
'Hereford Prime' beef filet matured and wooden fired grilled
'bordelaise' sauce with fermented Kampot pepper
(supplement of 39€)

*CORNAS AOP - Domaine JL COLOMBO « La Louvée » 2012 Rouge**

« Tomme de brebis » cheese

from fromagerie Coste in Puy Sainte Réparate

fennel from the garden and crispy radish, oregano
(supplement of 12€)

*MEDITERRANEE IGP – Domaine Château La Coste « Grand Vin » 2011 Blanc**

Apricot

from Guillaume Galoppini in Bellegarde

fresh, poached Orange red apricot
fermented milk and orange blossom ice cream
Château La Coste olive oil crumble

*MACON VILLAGES AOP – Domaine de la Bongran Botrytis 2006 Blanc Moelleux**

Or

Thym

from the gardens of Château La Coste

flavoured ice cream and a Carupano chocolate ganache from Venezuela
chocolate chantilly, roasted buckwheat tuile
Or

Cherry

from Florent Lazare in Flasan

accompanying the baba with the Darroze Armagnac of your choice
signature dessert of Hélène
Sarawak and long pepper Chantilly cream
(supplement of 18€)

*RIVESALTES AOP - Domaine Les Mille Vignes « Fût de Cognac » 2011 Ambré Moelleux**

3-course menu at 65€

*Suggestion of the Sommelier by the glass 12CL Dry Wine / 5CL Sweet Wine
*25 Euros TTC