

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

Cucumber

from Bruno Cayron in Cayre de Valjancelle

consommé and granité poured onto a special oyster from 'la Maison Giol'
sobacha, caviar Baeri from Aquitaine
(supplement of 49€)

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

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

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

Aubergines

from Bruno Cayron in Cayre de Valjancelle

confit, barbequed, laquered with lavender honey and cooked as a 'baba ganoush'
Roasted lamb saddle from Sisteron
Goat yogurt, pistachio 'dukkah', confit lemon and tarragon jus
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 46€)

« Tomme de brebis » cheese

from fromagerie Coste in Puy Sainte Réparate

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

Apricot

from Guillaume Galoppini in Bellegarde

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

Thyme

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
Sarawack and long pepper Chantilly cream
(supplement of 18€)

135€

We also offer a 5-course menu at 105€ excluding the carrots and apricot dishes.