

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

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

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

*CHASSAGNE-MONTRACHET Domaine Fontaine GAGNARD 2019 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 olive 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

Aubergines

from Bruno Cayron in Cayre de Valjancelle

confit, barbequed, laquered with lavender honey and cooked as a 'baba ganoush'
Roasted lamb shoulder 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
wooden fire grilled 'kuroge Washu' Wagyu beef sirloin from Japan
'bordelaise' sauce with fermented Kampot pepper
(supplement of 95€)

*TOSCANA IGT - Domaine MONTERAPONI « Baron Ugo » 2015 Rouge**

Fresh goat cheese

from Laurence Chaullier in Meyreuil

stuffed with fresh and dried figs
roasted fig from Soliès with lavender honey, black pepper and olive oil from the domaine
(supplement of 12€)

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

Strawberries

from Bastien Gauthier in Verquières

'Mara des bois' strawberries with olives from Nyons
Olive oil madeleine biscuit, goat cheeses sorbet
balsamic vinegar dressing

Or

Mekonga chocolate

from Chocolaterie de l'Opéra in Châteaurenard

around a 'crèmeux', a mousse and a crumble
confit kumquats and cumin ice cream

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 per glass TTC