

# Hélène Darroze à Villa La Coste

## A walk into the gardens of Provence

### 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

### 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€)

### Almond

#### *from Richard Gautier in Bonnieux*

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

### Safran

#### *From safraneraie Terra T'air in Puy Sainte Réparate*

tinting a creamy rice from the Camargue, with shellfish and cuttlefish  
Epelette pepper oil and, "sarriette" leaves

### 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

### 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  
wooden fire grilled 'kuroge washu' Wagyu beef sirloin from Japan  
'bordelaise' sauce with fermented Kampot pepper  
(supplement of 95€)

### 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€)

### Strawberries

#### *from Bastien Gauthier in Verquières*

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

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

135€

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