

Hélène Darroze à Villa La Coste

A walk into the gardens of Provence

Ceps

from the forests of the Alpes in Haute Provence

slightly fermented and served as a tartare with Mediterranean tuna
others are just shredded raw, roasted buckwheat
few tears of olive oil from the domaine

Or

Radishes

from Marc Richard in Miramas

prepared as a carpaccio, fresh walnuts cream from Grenoble
horseradish roots
shallots and fennel seeds vinaigrette

Or

Carrots

from the Jardin Gastronomique in Lourmarin

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€)

CHIGNIN-BERGERON AOP - G. BERLIOZ « Les Filles » 2018 Blanc*

Coco beans Borlotti

from André Fouque in Grans

fine stew with fennel, bouillon spiced with onions and Sarawack pepper
monkfish and guanciale cooked "à la nacre"

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

Or

Aubergines

from Bruno Cayron in Cayre de Valjancelle

confit, barbequed, lacquered with lavender honey and cooked as a 'baba ganoush'
Roasted lamb shoulder from Sisteron
goat yogurt, pistachio 'dukkah', confit lemon and tarragon jus

Or

Wild mushrooms

from the forests of the Alpes in Haute Provence

barbecued sanguins, roasted mutttons, girolles, black trompette and chanterelles mushrooms
shredded raw ceps

wooden fire grilled Wagyu beef sirloin from Bresse, banon cheese cream
"vin jaune" and mushroom jus
(supplement de 95€)

BOLGHERI DOC - Domaine Sapaio "Volpola" 2011 Rouge*

Fresh goat cheese

from Laurence Chaulhier in Meyreuil

stuffed with pickled girolles with lavender honey
White grape chutney, olive oil from the domaine
(supplement of 12€)

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

Fig

from Patrick Blancon in Solliès

poached, fresh and compote
fig leaves sorbet, lemon shortbread
orange and lemongrass-geranium jus

Or

Mekonga chocolate

from Chocolaterie de l'Opéra in Châteaurenard

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

Or

Raspberries

from Robert Besson in Berre-L'Étang

they are stuffed with homemade raspberry jam
and accompany the baba with the Darroze Armagnac of your choice
signature dessert of Hélène

Sarawack 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