

Hélène Darroze à Villa La Coste

A walk into the gardens of Provence

Radishes

from Marc Richard in Miramas

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

Or

Melon "Piel di Sapo"

from Gabriel Cerrai in Cadenet

special oyster from 'la Maison Giol', ponzu
caviar Baeri from Aquitaine
(supplement of 49€)

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

Squashes

from Bruno Cayron in Cayre de Valjancelle

the 'Jack Be Little' is roasted with citrus and curry
the pumpkin is served as a mousseline and stuffed with Tamaris mussels from maison Giol
the butternut squash perfumes the mussel's jus
seeds crumble, sage milk emulsion

Coco beans Borlotti

from André Fouque at Grans

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

Aubergines

from Bruno Cayron in Cayre de Valjancelle

confit, barbequed, lacquered with lavender honey and cooked as a 'baba ganoush'
Roasted lamb saddle 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 muttons, 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€)

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€)

Fig

from Patrick Blancon in Solliès

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

Mekonga chocolate

from Chocolaterie de l'Opéra in Châteaurenard

around a 'crèmeux', a mousse and a crumble
confit kumquats and cumin 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€)

135€

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