

La Mère Germaine en dégustation

in 5 séquences



Smoked beetroot from CDP with juniper berry,
served with a raspberry vinegar sorbet and soup, garnished with extra-
aged Mimolette cheese



Marinated shrimp seared to perfection,
paired with a head cream and the sweetness of fresh grapes
(add caviar - 10€ supplement).



Aged Mediterranean monkfish wrapped in kaffir lime leaves,
enhanced by a red wine matelote sauce made from Châteauneuf-du-Pape, served
with Brussels sprouts and their tender, melting flowers.



Mont Ventoux pork belly
marinated in herbs from our garden, served with a garlic-black potato
roll, coriander mayonnaise, and veal jus

or

Royal-style hare with truffled mashed potatoes,
topped with a blackcurrant and Châteauneuf-du-Pape wine sauce (20€ supplement).



A refreshing note crafted by our Pastry Chef to begin your
sweet course with finesse and delicacy.



Journey through Provence and the islands
to discover the unique citrus fruits and herbs of the region

or

Steamed local apple infused with juniper and lemongrass,
with a crunchy hazelnut center and caramelized apple, enveloped in a smooth Dulce
caramel sauce.

* A plant-based alternative to the tasting menu, crafted by the chef
and based on market availability, is offered.

Prices are in euros, TVA 10% and including service charge

