



Découverte de la Mère Germaine

Menu in 4 sequences, at 108 €

Sofa & Appetizers



Watercolour of fresh Provençal tomatoes
Acidulated with Barolo vinegar
Apricot and Mont Ventoux goat's cheese delicacy



New shrimps and chanterelles from our undergrowth
Carpaccio and marinated prawns, creamy heads



Turbot cooked in sparkling garrigue butter
Aubergine refreshed with lemon balm from the garden
Sauce at the bottom of a ratatouille casserole

or

Roast suckling veal
Crisp green beans, wild garlic condiment
Jodised veal jus with crispy sweetbreads



Peaty old whisky in relief
Peruvian chocolate from Nicolas Berger and elderberry
Fresh sabayon with cocoa nibs

The chef offers you a plant-based alternative to our menus, depending on the market.

*Net prices in euros, VAT 10%
Service included*

