



# La Mère Germaine en Dégustation

Menu five movements at 138 euros



## **Watercolour painting of fresh Provençal tomatoes**

Seasoned with Barolo vinegar.

Apricot and Mont Ventoux goat cheese delicacy.



## **Prawns and fresh chanterelle mushrooms from our woodlands**

Carpaccio and marinated prawns.

Creamy heads.



## **Turbot cooked in foamy garrigue butter**

Aubergine refreshed with lemon balm from the garden.

Ratatouille casserole sauce.



## **The Drôme Pigeon cooked medium rare**

Confit thigh in a crust of fresh herbs.

Strawberry and Elderberry Condiment.



## **Juicy Provence peaches**

A light, crisp veil of burnt garrigue infused with freshness.

or

## **Candied rhubarb, thyme & violet**

Brousse du Rove AOP cheese, granola and smoked condiments Thyme ice cream.

*Prix nets en euros, TVA 10%  
Service compris*

