



Découverte de la Mère Germaine

Menu four movements, at 108 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.

or

Galician ribeye steak matured in its own fat

Candied fennel, Provençal condiment.

Refreshing beef juice with bronze fennel.



Juicy Provence peaches

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

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

