



Le Déjeuner de la Mère Germaine

Menu at 88 euros

Except Sundays and public holidays



Watercolour painting of fresh Provençal tomatoes

Seasoned with Barolo vinegar

Apricot and Mont Ventoux goat cheese delicacy.



Roast suckling calf

Candied fennel, Provençal condiments.

Refreshing veal juice with bronze fennel.

or

Mediterranean sea bream roasted with pink garlic and rosemary

Aubergine refreshed with lemon balm from the garden.

Ratatouille casserole sauce.



**Light and tasty inspiration with
seasonal flavours**

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



STRASSER RADZIWILL
MAISONS & VIGNOBLES