



Chef's Signature Tasting

In 4 movements ♦ 108 euros

Menu served for the entire table

L'Éveil du Palais



Mediterranean Caramote Prawn with Bay Leaf Oil

Crab Marinière with Herbs, Camargue Oyster, "Arugula and Mustard"
Sorbet.



Lightly Poached Bouzigues Oyster

Asparagus from Maison Gallis.
Black Garlic and Preserved Lemon Condiment.
Local Wild Fennel



Wild Line-Caught Fish from Our Coast, Oven-Roasted

Green Asparagus from Uchaux, Maison Gallis.

Broccoli Purée, Verjus Beurre Battu. €



Creamy 'Lemon and Fresh Herbs'

Crispy Pumpkin Seeds, Citrus Pulp and Olive Oil from
Domaine de Coyeux

Or

Ceiba Chocolate from the Dominican Republic

Cocoa nib shortbread, smooth chocolate cream, Espelette
pepper, Fromage blanc sorbet

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



STRASSER RADZIWILL
MAISONS & VIGNOBLES

