

Starters

Hake fish in jelly and spring onions carrots, citrus, caviar, girolles mushrooms	60
Spelt risotto from Mont Ventoux saffron, shellfish bisque, langoustine, calamari	65
Homemade gnocchis sweet peas, parmesan cheese, summer truffles	60

Main Courses

John Dori fish candied in aromatic butter seaweed and bay leaf powder, white asparagus, orange and star anis	70
Crispy Sea Bass Bouillabaisse fish soup, lettuce and riquette cream, sweet peas, asparagus, olives and beans	70
Local poultry "Terre de Toine" potatoes, ricotta cheese, morels, wild garlic	80
Veal, rosemary, artichoke, asparagus, shallots	75

Cheeses

Platter of our large selection of French cheeses 30

« We are honouring local producers, as well as farmers from various regions who are passionate about their business, they work in the pure tradition and also great AOP classics from our beautiful French regions. »

Desserts

Lime and pineapple souffle

exotic fruit marmalade, coconut milk iced marbled with passion fruit and ginger 28

Rhubarb and liquorice wood symphony

delicate Elderflower perfumed jelly, roasted cereals 28

Grasse's flavoured Baba

Domain's citrus, Centifolia rose syrup, juniper berry whipped cream, Gin-rose Centifolia 28

Dark 66 % chocolate petals

Cashew nuts and buckwheat praline, Bailey's vegetal sauce, buckwheat milk ice cream 28

Menu de l'Oliveraie

For Lunch – From Monday to Saturday

Spelt risotto with shrimps and calamari,
foamy lobster bisque with saffron

Zucchini flowers filled with Tignet ricotta cheese, condiment of summer truffles
mashed yellow zucchini

Hake fish in jelly and spring onions, remix of carrots and
its reduced juice of citrus

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Sea bass and its bouillabaisse fish soup, stewed of sweet peas,
asparagus, beans with olives

Veal, rosemary and shallots condiment,
artichoke and green asparagus sweetness

Lamb filet roasted with Tandoori, stewed sweet peas, onions, radishes,
"Toum" and potatoes condiment

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(Selection of cheeses on request, extra price)

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Lime and pineapple souffle, exotic fruit marmalade,
coconut milk iced marbled with passionfruit and ginger

Grasse's flavoured Baba, domain's citrus, Centifolia rose syrup,
juniper berry whipped cream, Gin-Centifolia rose granite

Dark 66% chocolate petals, cashew nuts and buckwheat praline,
Bailey's vegetables sauce, buckwheat milk ice cream

72 €

Net price included VAT 10%

Menu Senteurs

Hake fish in jelly and spring onions

carrots, citrus, caviar

Homemade gnocchis

sweet peas, parmesan cheese, summer truffles

John Dory fish candied in aromatic butter

seaweed and bay leaf powder, white asparagus, orange and star anis

Local poultry "Terre de Toine"

potatoes, ricotta cheese, morels, wild garlic

(Selection of cheeses on request, Extra Price)

Rhubarbe and liquorice wood symphony

delicate Elderflower perfumed jelly, roasted cereals

€ 150



Menu Découverte

For Dinner

Let yourself be enchanted by the taste of the Chef's favorites dishes with Mediterranean products in a eight course menu...

€190

Net prices in euros, including 10% VAT



Sunday Menu

4-courses Menu

You can also choose a wine pairing to go with your meal at the rate of 30€ per person.

Our Chef proposes you a menu with seasonal and fresh products from the market.

130 €

Net prices in euros, including 10% VAT