

Autumn
Florent Pietravalle



Open Friday to Monday
12:00pm - 1:00pm / 7:30pm - 8:30pm

*Lunch Menu** 135€

Autumn Menu 190€

Vegetal Menu 190€

*Menu of Exception*** 225€

**Expect weekends and public holidays*

***Dinner and weekends*

Starter

<i>"Roustido" grilled bread with olives, bacon-aged caviar</i>	60€
<i>Le Jardin, grilled bluefin tuna, steamed leek, Louise vinaigrette</i>	50€
<i>Cuttlefish, cured lard, wild pepper sauce and oxidative wine</i>	55€
<i>"Mesclun", garden vegetables, "anchoïade" and pork ragout</i>	45€

Main dishes

<i>Grilled poached crustaceans, "pieds paquets" ragout, and carrots salad</i>	110€
<i>Daily catch, koji risotto, Malabar spinach</i>	90€
<i>Veal sweetbread, meunière style, eel from Camargue, artichoke and sea anemone panisse</i>	85€
<i>Lamb, wild hill-herbs "pissalat", slow-braised caillette</i>	90€
<i>Coste cheese selection</i>	25€

Dessert

<i>Origin, milk texture</i>
<i>Roasted chocolate, olive oil, Camargue rock salt</i>
<i>Agrumes, macération de fleurs d'orange</i>

Prices are in euros and exclude drinks. Taxes and service charge included.

A list of allergens is available on request from our staff.

Information regarding the origin of our meat is available on request.