

Spring
Florent Pietravalle



Lunch from Thursday to Sunday 12:00pm - 1:30pm
Dinner from Thursday to Saturday 7:30pm - 8:30pm

<i>Lunch Menu</i>	135€
<i>The sommelier's art, shaped to your palate</i>	75€
 <i>Spring Menu</i>	 190€
<i>The sommelier's art, shaped to your palate</i>	110€
 <i>Menu of Exception*</i>	 225€
<i>The sommelier's art, shaped to your palate</i>	155€

**Dinner only*

Starter

<i>“Roustido” grilled bread with olives, bacon-aged caviar</i>	60€
<i>“Pistou” sauce made from fig leaves, marinated lisette, vinegar-pickled fig</i>	50€
<i>Squid, cured lard, wild pepper sauce, and cabbage</i>	55€
<i>“Mesclun”, garden vegetables, “anchoïade” and pork ragout</i>	45€

Main dishes

<i>Grilled poached crustaceans, “pieds paquets” ragout, and button mushroom salad</i>	100€
<i>Daily catch, sourdough broth, grapefruit confit, and “bagna cauda”</i>	90€
<i>Pot-roasted larded pigeon, served with burnt bread paste, and “diable” sauce</i>	85€
<i>Lamb, wild hill-herbs “pissalat”, slow-braised caillette inside cabbage leaf</i>	90€
<i>Coste cheese selection</i>	25€

Dessert

<i>Origin, milk texture Roasted chocolate, olive oil, Camargue rock salt Agrumes, macération de fleurs d'orange</i>	30€
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