

Hélène Darroze à Villa La Coste

A walk into the gardens of Provence

Radishes

from Marc Richard in Miramas

prepared as a carpaccio, fresh hazelnuts cream
horseradish roots
shallots and fennel seeds vinaigrette

Or

Melon "Piel di Sapo"

from Gabriel Cerrai in Cadenet

special oyster from 'la Maison Giol', ponzu
caviar Baeri from Aquitaine
(supplement of 49€)

Cucumber

from Bruno Cayron in Cayre de Valjancelle

mish-mash of varieties Lemon, Armenian, cocktail and Noa
wild Mediterranean sea bream, puffed barley from 'Haut de Provence'
clear cucumber 'gaspacho' with smoked kombucha tea

Safran

from Safraneraie Terra T'air in Puy Sainte Réparate

tinting a creamy rice from the Camargue, with shellfish and cuttlefish
Epelette pepper oil and, savoury leaves

Courgettes

from the Jardin Gastronomique in Lourmarin

the flower is stuffed with ratatouille cooked 'à la minute'
the 'pâtisson' is just seared and seasoned with black olive pits
grilled red mullet filet, intense jus of "bouillabaisse", lemon verbena aioli

Aubergines

from Bruno Cayron in Cayre de Valjancelle

confit, barbequed, lacquered with lavender honey and cooked as a 'baba ganoush'
Roasted lamb saddle from Sisteron
goat yogurt, pistachio 'dukkah', confit lemon and tarragon jus

Or

Tomatoes

from the Jardin Gastronomique in Lourmarin

confit, raw and seasoned with sea lettuce
matured Hereford Prime beef sirloin wood fired
homemade ketchup with grilled tomatoes, tomato seeds vinaigrette
(supplement de 46€)

Fresh goat cheese

from Laurence Chaullier in Meyreuil

stuffed with fresh and dried figs
roasted fig from Solliès with lavender honey, black pepper and olive oil from the domaine
(supplement of 12€)

Strawberries

from Bastien Gauthier in Verquières

'Mara des bois' strawberries with olives from Nyons
olive oil madeleine biscuit, goat cheeses sorbet
Balsamic vinegar dressing

Mekonga chocolate

from Chocolaterie de l'Opéra in Châteaurenard

around a 'crèmeux', a mousse and a crumble
confit kumquats and cumin ice cream

Or

Raspberries

from Robert Besson in Berre-L'Étang

they are stuffed with homemade raspberry jam
and accompany the baba with the Darroze Armagnac of your choice
signature dessert of Hélène
Sarawack and long pepper Chantilly cream
(supplement of 18€)