

Hélène Darroze à Villa La Coste

A walk into the gardens of Provence

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

Or

Radishes

from Marc Richard in Miramas

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

Or

Carrots

from the gardens of Château La Coste

candied with citrus
roasted gamberoni from San Remo with Tandoori spices
reduction of Cubèbe pepper with 'beurre noisette', spring onion and fresh coriander
(supplement of 29€)

CHASSAGNE-MONTRACHET *Domaine Fontaine GAGNARD 2019 Blanc**

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

COTES DE PROVENCE AOP - *Château Cibonne « Cuvée Marius » Cru Classé 2017 Rosé**

Or

Aubergines

from Bruno Cayron in Cayre de Valjancelle

confit, barbequed, lacquered with lavender honey and cooked as a 'baba ganoush'
Roasted lamb shoulder 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€)

NOTO DOC - *Planeta "Santa Cecilia" 2017 Rouge**

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€)

MEDITERRANEE IGP – *Domaine Château La Coste « Grand Vin » 2011 Blanc**

Strawberries

from Bastien Gauthier in Verquières

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

Or

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€)

RIVESALTES AOP - *Domaine Les Mille Vignes « Fût de Cognac » 2011 Ambré Moelleux**

3-course menu at 65€

*Suggestion of the Sommelier by the glass 12CL Dry Wine / 5CL Sweet Wine

*25 Euros per glass TTC