

CANTO CIGALO

Cuisine provençale & méditerranéenne

Our team is happy to welcome you
For the lunch until 12PM to 1.30PM
For the dinner until 7PM to 9.30PM

To start

Oyster N°2 "Camargue and shellfish"

Just open to the minute, pear and winter radish condiment

Pine liqueur emulsion

18€

Mackerel

In a tart with carrot and clementine cream

The maquerel with the flame, black garlic cream

19€

Snails from Mollèges

Green ravioli, lemon confit, creamy parsnip

Sweet garlic cloud

21€

Truffle Melanosporum

Like a pistou soup with winter vegetables

28€

French duck foie gras

Marinated in red Alpilles's red wine,

Pressed with candied fruit from Lilamand

29€

Price in Euros VAT included



Our pasta and risotto

Carnaroli risotto

Creamy red cow parmesans and melanosporum truffle
39€

Traditional dish from the chef

Our fish

The red squids

Just seeding with olive oil
Salsa verde of fresh herbs
35€

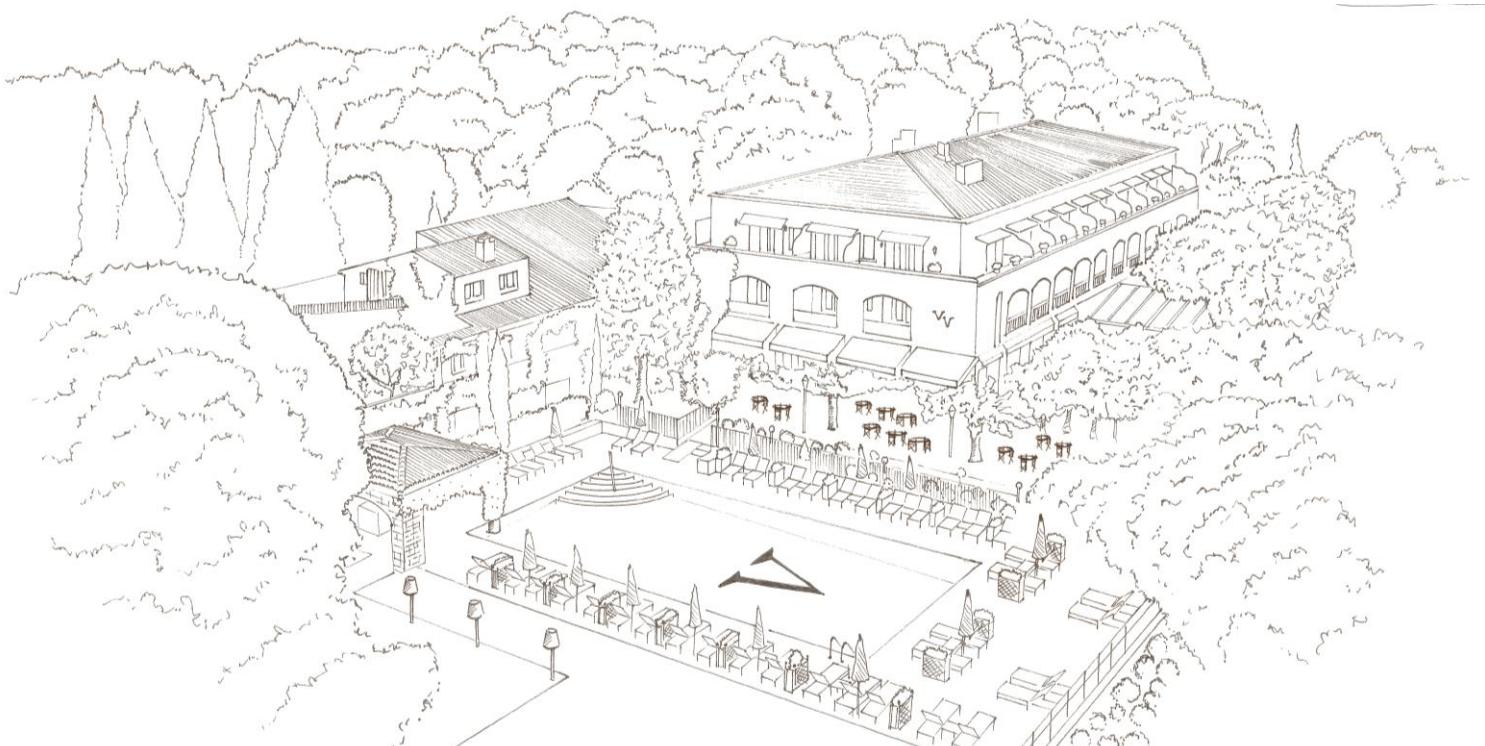
The Mediterranean muge

Snacked with plancha
Poutargue, vermouth fishbone juice
39€

Yellowtail fish

Just cooked, blanquette cream
Confit leek
41€

Price in Euros VAT included



Our meat

The Pig from "La Crau"

Braised cheek with local beer

Carrot butter, condiment pistachio

39€

The pigeon from "Sarrians"

In two ways, the roasted chest and candied thigh

Juice with old balsamic

45€

The bull from Camargue

In tournedos, shallots confit

Full bodied juice

47€

Side dish

Chickpea panisse

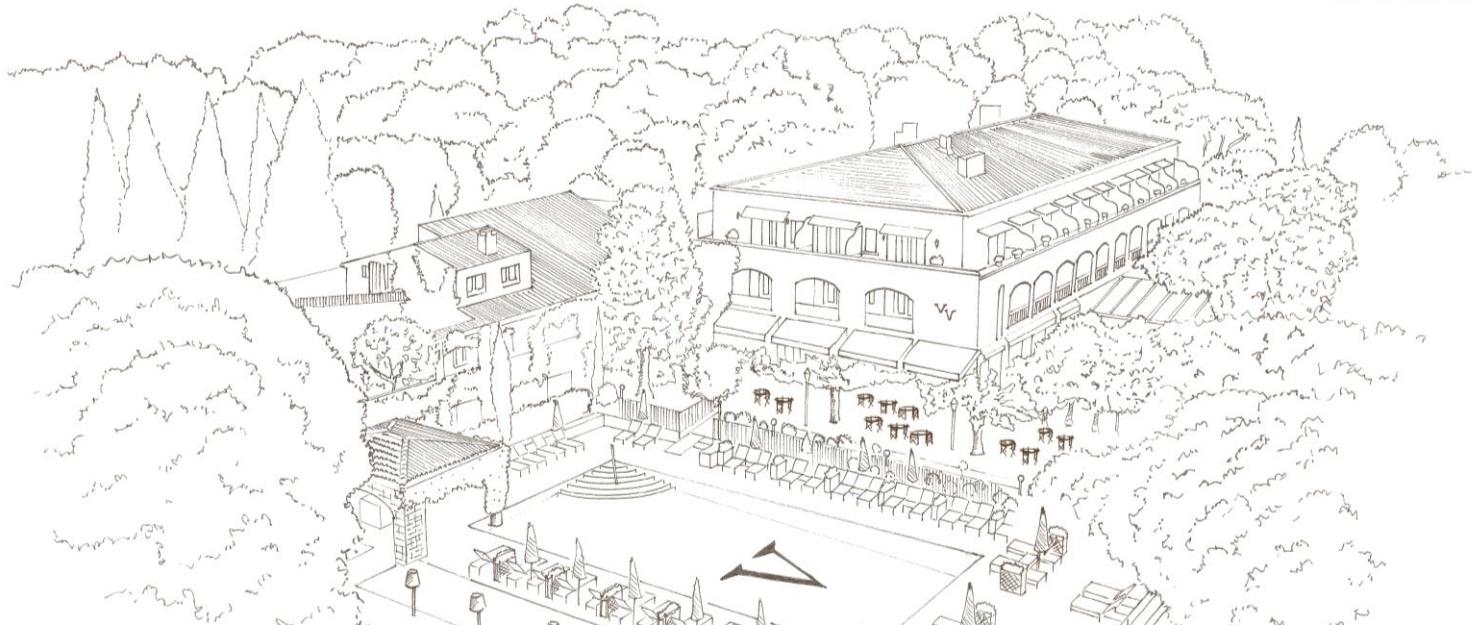
Potato gnocchi and sucrine

Winter vegetables

Provencal organic chickpeas

Potato mousseline (supplement truffle 7€)

Side dish supplement 8€



Cheese trolley

From Lou Canesteou, local cheesemaker

21€

To finish

The iconic

Creamy avocado with lime

Sesame nougatine and piquillo pepper sorbet

18€

Citrus Fruits

Shortbread, lime blancmange,
creamy citrus with meringue

16€

The pear from provence

Poached with mild spices

Scented with barley rice pudding

15€

Chocolate soufflé

80% équatorian chocolate
citrus sauce and mandarin sorbet

19€

