

CANTO CIGALO

Cuisine provençale & méditerranéenne

Our team is happy to welcome you
For the lunch until 12PM to 1.30PM
For the diner 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 mackerel with the flame, black garlic cream

19€

Snails from Mollégès

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



La Bastide

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€

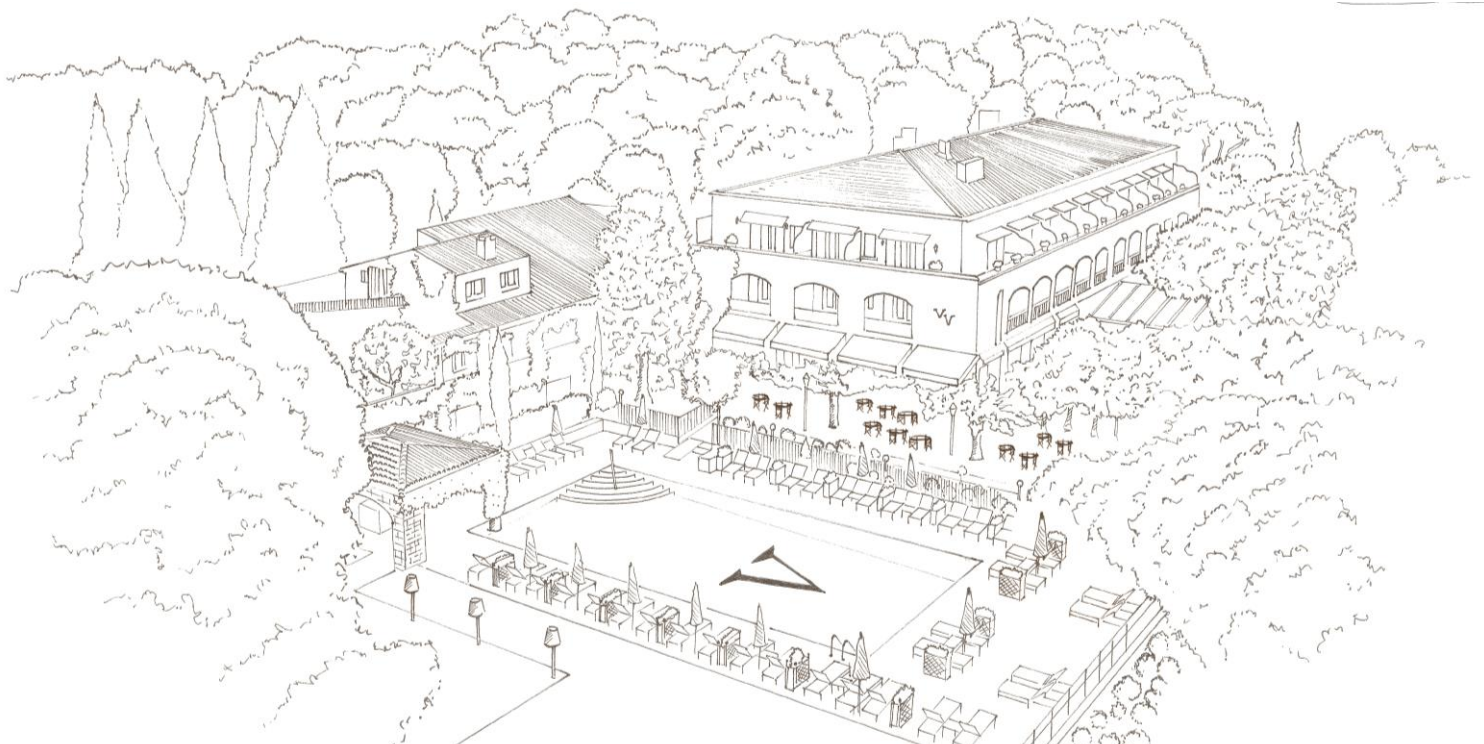
Yellowtail fish

Just cooked, blanquette cream

Confit leek

41€

Price in Euros VAT included



Our meet

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

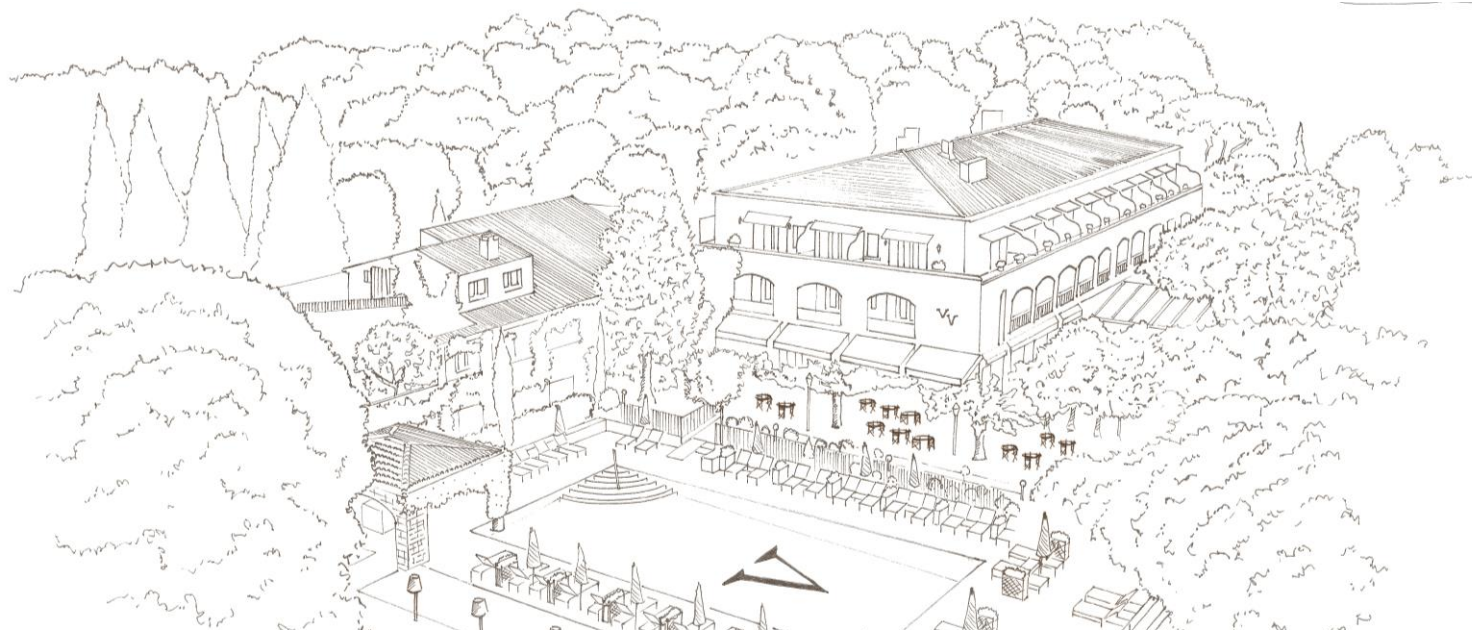
Potato gnocchi and sucrine

Winter vegetables

Provençal 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€

Price in Euros VAT included

