





CANTO
CIGALO

Cuisine provençale & méditerranéenne

Dinner menu

Our team is happy to welcome you for dinner
from 7 PM to 9:30 PM

To start

Summer Truffle	29 €
Potato gnocchi and aged Parmesan, vegetable salad with cream and truffle shavings	
The Bourgier Family Zucchini Flowers	21 €
Stuffed with fresh goat cheese and Provence condiment, cherry tomato coulis	
The Eggplant	19 €
Eggplant papeton Provençal style and arugula salad (my first steps in Provence)	
Burrata from Puglia	24 €
Simply seasoned, figs, Serrano ham, and thym breadstick	
Wild Prawns	31 €
Cesar-style salad, romaine lettuce, prawns and pancetta, lightly anchovy sauce	
Watermelon	18 €
Tomato gazpacho, watermelon, and Espelette pepper and white balsamic sorbet	



To follow

Carnaroli Risotto 36 €
With Red Pesto and Sun-Dried Tomatoes, Stracciatella

Our fish

Trout from Isle sur Sorgue 37 €
Cooked to a pearly finish with green tomato sauce and trout roe

Mediterranean Sea Bass 39 €
Grilled, with virgin sauce, tomato, capers, lemon,
and pine nuts

Lobster (risotto version available) 45 €
Poached and shelled, served with Timut pepper bisque

Salt-Crusted Sea Bass on order
To be reserved 24 hours in advance, 14 euros per 100g



To follow

Our meat

Beef Tartare 38 €
Italian style with pesto, capers, tomato, and Parmesan
(Supplement Italian Calvisius caviar €30)

The Veal Sirloin 39 €
Slow-cooked with thyme butter, sauted chanterelle mushrooms
and reduced jus

The Lamb of the Alpilles 41 €
Lamb shoulders confit with fresh herbs
and mild spiced condiment

The Beef Fillet 43 €
Traditional with a bacon condiment, shallots, and pine nuts
(Supplement Rossini €8)

Our side

Provençal tomatoes
Sun vegetable ratatouille
Grenaille potatoes with mild garlic
Mediterranean tabbouleh with fresh herbs
Pasta with violet Provence artichokes
Mixed salad

(Additionnal side 10€)



To finish

Cheese trolley from Lou Canesteou, local cheesemaker	21 €
Baba to share Seasonal fruit Isigny cream with Madagascar vanilla	45 €
Chocolate choux Hukambi 53% chocolate cream, caramel center	16 €
Grand Marnier soufflé Blood orange sorbet	19 €
Pistachio Fontainebleau mousse white cheese emulsion	19 €