





CANTO
CIGALO

Cuisine provençale & méditerranéenne

Dinner menu

In the heart of the gardens of Vallon de Valrugues, where the cicadas sing and the Alpilles whisper, our bistrot invites you to immerse yourself in a cuisine that is 100% Provençal and Mediterranean — generous and heartfelt.

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	26 €
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

To finish

Cheese trolley from Lou Canesteou, local cheesemaker	21 €
Baba to share Seasonal fruit Isigny cream with Madagascar vanilla	45 €
Chocolate crunch Brownie biscuit, Givara 40% chocolate ganache, peanut praline and crunchy peanut tuile	16 €
Apricot soufflé Thyme sorbet	19 €
Clafoutis Traditional, cherry and vanilla ice cream	16 €