





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

To share or not	28 €
Plate of dry Serrano ham, Pata negra	
Watermelon	18 €
Tomato gazpacho, watermelon, Espelette pepper and white balsamic sorbet	
The Eggplant	19 €
Eggplant papeton Provençal style and arugula salad (my first steps in Provence)	
Focaccia	21 €
Figs and fresh goat cheese with provençal condiment	
Burrata from Puglia	26 €
Simply seasoned, peach, Serrano ham, and thym breadstick	
Summer Truffle	29 €
Potato gnocchi and aged Parmesan, vegetable salad with cream and truffle shavings	
Wild Prawns	31 €
Cesar-style salad, romaine lettuce, prawns and pancetta, lightly anchovy sauce	



To follow

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

Our fish

Turbot	38 €
Cooked to a pearly finish with provençal butter sauce	

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	

One side included per person

Net prices VAT included



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 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)

One side included per person

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 €

Net prices VAT included



To finish

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