



ROOM SERVICE

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 provencal 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 board from Lou Canesteou, local cheesemaker	33 €
Chocolat rocher Creamy chocolate ice cream, sweet wine caramel cream	18 €
Provençal Apricot Bitter almond cake with roasted apricots and almond ice cream	15 €
Vanilla crème brûlée	12 €
Traditionnal tiramisu	12 €
Rice pudding and caramel	12 €
Fruit salad	9 €