



Nestled in the Alpilles, in Saint-Rémy-de-Provence, our menu draws inspiration from tradition and celebrates a sustainable cuisine.

Alexandre Fabris, creative by nature, pays homage to the produce of the Alpilles by selecting the finest ingredients every day.

Working alongside local farmers and fishermen, he crafts simple, refined dishes that prioritize locally sourced ingredients. Each bite becomes a journey.

Every moment shared is an authentic experience that elevates the senses and touches the soul.

A meal is a time for sharing; in the spirit of balance, the same menu is served to the entire table.

Due to the seasonality, origin, and freshness of our ingredients, some of our dishes may vary depending on availability.

The chef's menu is developed in close collaboration with chef Paul Jeannelle and sous-chefs Clément Pellé and Valentin Rémy.

**WE HOPE YOU ENJOY AN UNFORGETTABLE
CULINARY EXPERIENCE.**



**« COOKING IS WHEN FOOD TASTES LIKE WHAT IT IS »
CURNONSKY**

Our cuisine pays tribute to the hard work and expertise of our producers. We thank them for their dedication and trust.

Asparagus from Nadège et Vincent «Vert'Tige»
Provence's truffle Robert Florent
Citrus from Berre L'Etang «La Serre aux Agrumes»
Edible flowers and herbs from Mélanie «Omeeterra»
Olive oil from Moulin Jolibois
Honey from Vincent Laget «Fôret de Tanneron»
Flour from «Moulin du mas Daudet»
Our fish, shellfish, and crustaceans, the catch of the day from Mathieu Chapel
Trouts from l'Isles-sur-la-Sorgues Famille Meyer
Snails from Mollégès par Josselin «Poudevigne»
Lamb «Alazard et Roux»
Our Sarrians pigeons, bred and raised by Didier
Our Chateaurenard chocolate «La Chocolaterie de l'Opéra»
Our knives made by Thomas Raffy
Wooden plates by Dominique and Louis «de l'Olivier au Couteau»
The last stones of Saint-Rémy-de-Provence by «Bernardoni Maçonnerie»
Ceramic artist Martina Cristofina «Maison Riou»
Ceramic artist Florence Lucchini «Terre de sens»

All our meat comes from animals raised and slaughtered in France.

All our ingredients are locally sourced and produced using sustainable farming practices.

BALADE VÉGÉTALE

A contemporary take on the Provençal spring

CROUSTET GAUDINASE

APRICOT FROM PROVENCE

Crispy pancake with apricot and carrot,
passion fruit juice

ZUCCHINI FLOWER

Contrast and texture of green tomatoes
with almonds

RED MUSCAT TOMATOES

Bio small spelt and wild strawberry,
marigolds cream

EGGPLANT

My childhood memories in Provence,
the eggplant Papeton

STRAWBERRY AND LEMON BALM

Black garlic, strawberry and lemon balm confit

115€

ESCAPADE EN TERRE PROVENÇALE

"My cuisine, inspired by my adopted home"

CROUSTET GAUDINASE

MEDITERRANEAN MUREX

Served with small gray mussels from Provence, sea lettuce, and salicornia

APRICOT FROM PROVENCE

Crispy pancake with apricot and carrot, passion fruit juice

RED SHRIMPS

Lightly seared, with the freshness of radishes and a corn emulsion

MATHIEU'S FISHING

In the style of a bouillabaisse

LAMB FROM THE ALPILLES

Chickpeas, purple artichokes, and AOP hay jus

FRESH GOAT CHEESE

Celery and local honey

TOASTED VANILLA

MEKONG ARTICHOKE

70% dark chocolate with a smoky flavor

RHUBARB AND SEA LETTUCE

Baked in a sugar crust and Java pepper sorbet

145€ - Five courses 

195 € - Nine courses