

BALADE VÉGÉTALE

A contemporary take on the Provençal spring

CROUSTET GAUDINASE

APRICOT FROM PROVENCE

Crispy pancake with apricot and carrot,
passion fruit juice

ARTICHOKE

Artichoke cream with fresh almonds and
white truffle

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

GOAT CHEESE

Rye bread with creamy hay and marjoram

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

Net prices in euros.