



ROOM SERVICE

Lunch from 12.00 PM to 1:30 PM

Dinner from 7 PM to 9:30 PM



To start

Ceps mushrooms and chestnuts	17 €
Ravioli stufed with ceps mushrooms and Piedmont hazelnuts served on a chestnut puree	
Squash and autumn truffle	19 €
Minestrone of squash and pumpkin seed emulsion and slices of uncinatum truffle	
The rock fish soup	19 €
Traditional rock fish soup, garlic croutons and thyme flower with its rust	
Organic olive oil focaccia and Serrano's ham	22 €
Beautiful slice of focaccia, figs, fesh goat cheese and slices of Serrano's ham	
Duck foie gras	25 €
Duck foie gras with candied fruit from Lilamand and red wine from the Alpilles	
Trout from Isle sur la Sorgue	23 €
Marinated trout back then cooked halfway with a flame, apple condiment and walnuts, Saint-Marcelin cheese sauce	



To follow

Spelt Risotto

With autumn vegetables and mushroom

32 €

Our fish

Turbot

Cooked on the plancha an autumn sauce and grated bottarga

35 €

Mediterranean Sea Bass

Steamed, coated with a citrus-flavored cream of shellfish

39 €

The big prawns

Linguine, garlic and parsley, creamy bisque
and prawns just snacked

42 €

One side included per person

Net prices VAT included



To follow

Our meat

The pig of "La crau"

37 €

Candied cheeks of pig with local beer, carrot butter with ginger

The Lamb of the Alpilles

39€

Lamb shoulders confit with fresh herbs
and mustard condiment

The Beef Fillet

42 €

Roti with thyme, short juice and chestnut crumble
(Supplement Rossini €8)

One side included per person

Our side

Autumn vegetable
Roasted mushroom
Mousseline potato (option truffle +10€)
Carnaroli risotto with old parmesan
Pistou pasta
Mixed salad

Additionnal side 10 €

Net prices VAT included



To finish

Cheese board	33 €
from Lou Canesteou, local cheesemaker	
Baba to share	45 €
Seasonal fruit Isigny cream with Madagascar vanilla	
The cottage cheese tart to share	40 €
Lime emulsion and curd cheese sorbet	
Chocolate éclair 70%	18 €
Dark chocolate ice cream and pecan praline	
Pear vol au vent	16 €
Caramelized pears and pear sorbet	