



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.



THE ESSENCE OF NATURE

A journey through the land, the seasons, and the Mediterranean

LATE-SUMMER SWEETNESS

Tender corn, fig leaves, and their sun-kissed scents

ROOTS AND FRESHNESS

Pears, horseradish, and potatoes, a balance of sweetness and zing

UNDERGROWTH AND HEIRLOOM GRAINS

Seasonal mushrooms, chestnuts, and organic buckwheat, like a walk in the woods

AUTUMN GARDEN AND MEDITERRANEAN MIST

Fall vegetables meet Mediterranean seaweed

POTIMARRON FROM OUR FARMERS

The Uncinatum truffle paired with squash and its roasted notes

120€ - Five courses

THE PROVENÇAL SIGNATURE

A journey through land, sea, and the light of the South

GLIMPSES OF THE MEDITERRANEAN

The little gray snails of Provence, sea snails, and the salty scents of the coast

RED OF PROVENCE

Red shrimp, pomegranate, and organic buckwheat, a blend of freshness and depth

THE YELLOW SEA

Mathieu's catch of the day, saffron from Eygalières and the spirit of a bouillabaisse

THE ALPILLES REGION

Alpilles lamb, chestnuts and the woody notes of fall

SMOKED MEKONGA

Artichokes meet the power of cocoa

145€ - Five courses

Net prices in euros.



AS INSPIRATION STRIKES

A creation conceived through the changing seasons and in the moment

THE FOAM AND THE SUN

Tarbouriech No. 2 oysters, sweet corn,
and a fresh, ocean-like flavor

PEARLY SOFTNESS

Pears and caviar from Italy, a blend of fruit
and delicacy

FIRE UNDER THE SEA

Red mullet, a taste of pot-au-feu with a
Mediterranean twist

THE WOODS IN THE FALL

Venison, myrtle, and root vegetables,
with flavors of the forest floor

A FORGOTTEN VEGETABLE AND A CITRUS FRUIT

Jerusalem artichoke with woody notes
and a grapefruit-like flavor

165€ - Five courses

THE UNEXPECTED

Dishes created according to the chef's inspiration, where each plate unfolds as a surprise

195€ - Eight courses

GOAT CHEESE – 15€

Rye bread with a creamy hay and marjoram filling

Net prices in euros.