CANTO
CIGALO

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Cuisine provençale & méditerranéenne

In the heart of the gardens of Vallon de Valrugues, where the cicadas sing and the Alpilles whisper, our bistrot invites you to immerse yourself in a cuisine that is 100% Provençal and Mediterranean — generous and heartfelt.

Our team is happy to welcome you for lunch
from 12.00 PM to 1:30 PM

And for dinner
from 7 PM to 9:30 PM

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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 focacia and Serrano's ham — 22 €
Beautiful slice of focaccia, figs, fresh 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

Net prices VAT included

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To follow

Spelt Risotto — 32 €
With autumn vegetables and mushroom

Our fish

Turbot — 35 €
Cooked on the plancha an autumn sauce and grated bottarga

Mediterranean Sea Bass — 39 €
Steamed, coated with a citrus-flavored cream of shellfish

The big prawns — 42 €
Linguine, garlic and parsley, creamy bisque
and prawns just snacked

One side included per person

Net prices VAT included

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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 €
Roasted 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€)
Spelt risotto with old parmesan
Pistou pasta
Mixed salad

Additionnal side 10 €

Net prices VAT included

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To finish

Cheese trolley — 21 €
Diner only

Plate of three cheese — 15 €
from Lou Canesteou, local cheesemaker

Our pastries

Baba to share — 45 €
Passion fruit, mango, guava and Isigny cream with Madagascar vanilla

The cottage cheese tart — 20 €
Lime emulsion and curd cheese sorbet

Chestnut "mont blanc" — 18 €
Blueberry confit and meringue

Chocolate eclair 70% — 18 €
Dark chocolate ice cream and pecan praline

Crepes suzette — 15 €
And orange caramel

Pear vol au vent — 16 €
Caramelized pears and pear sorbet

Net prices VAT included