

MENU VEGAN

75€

Gravlax Tofu Tempura | Beetroot | White Celery | Lemon



Cashew Nuts | Shiitake



Carnaroli Rice | Nori | Vegetables



Coconut | Tahiti Vanilla | Pineapple



MENU SAINTE VICTOIRE

90€

Perfect Egg | Cashew Nuts | Shiitake | Parmesan



Carnaroli Rice | Langoustines | Mussels | Scallops



Oxtail | Polenta | Porcini mushrooms | Lemon | Orange | Green
Shiso | Serrano



Chocolate | Nuts | Whiskey



MENU DEGUSTATION

120€

Gravlax Shrimp | Beetroot | White Celery | Black Garlic



Perfect Egg | Cashew Nuts | Shiitake | Parmesan



Crab Ravioli | Clam | Panko | Fennel | Lemon Caviar



Squid | Green Apple | Basil | Dashi Lemongrass | Red Pepper | Cassava



Duck Breast | Smoked Pumpkin | Chestnut | Kasutera | Pak-Choi |
Bacon | Glace



Corn | Milk Jam | Caramel | Pipoca | Honey



Supplement of 12€ per person for the selection of regional cheeses from our affineur Mons

(MOF 2000)

Chef Mateus Marangoni offers two menus, to be ordered before 9:00 p.m. for the evening service

The selected menu will be prepared for all guests

Prix service compris – TVA incluse
Origine Viande : France

CHILDREN'S MENU

Entries

Burrata | Basil | Cold cuts | Cherry tomato



12€



Salad | Cucumber | Red Fruits | Almond | Strawberry



15€

Dishes

Fish | Basmati Rice | Stir-fried vegetables



15€



Breaded Chicken | Shiitake cream | Potato



13€

Desserts

Chocolate Dessert | Dried Fruit Crumble | Sorbet Supplement



10€

DRINKS

Our Waters

- 808, Meyreuil water - Produced in Provence 40 cl / 70 cl (still, fine bubbles) 4.50€ / 7 €

- Perrier 33 cl 4 €

Our Softs

- Coca-Cola 33 cl 5,50 €

- Coca Cola zero 33 cl 5,50 €

- Tonic Water “The London Essence Co.” 5,50€

- Sprite 33 cl 5,50 €

- Orangina 25 cl 5 €

- Fuzetea 25 cl 5 €

- Meneau Bio bottled juice 25 cl (Apricot, kiwi, raspberry, grapefruit, apple, tomato) 7€

Our Artisanal Beers

- La Petite Aixoise, product of Provence – Saint Cannat 33 cl

(Blonde, White, Amber, with Red Fruits) 9 €



Over the years, thanks to my travels, personal and professional experiences, my philosophy on cooking has asserted itself.

It includes the enhancement of the products, using various techniques in order to let the flavors express themselves in the best possible way.

Always looking for a balance between the vegetable and animal sides, as well as between the different culinary flavors.

Bonne dégustation !

Mateus MARANGONI
Chef Exécutif





Prix service compris – TVA incluse
Origine Viande : France

Allergen legend

Ⓜ *Gluten* · Ⓜ *Crustaceans* · Ⓜ *Eggs* · Ⓜ *Fish* · Ⓜ *Peanut* · Ⓜ *Soy* · Ⓜ *Lactose* Ⓜ
Nuts · Ⓜ *Celery* · Ⓜ *Mustard* · Ⓜ *Sesame seeds* · Ⓜ *Sulphites* Ⓜ *Lupin* · Ⓜ *Molluscs*

Our suppliers



noé
BOULANGERIE & PATISSERIE BIO

