



## Gourmandise Menu € 87

*Chef Michel Hulin works*

*with local products and farmers, following the season, the mood and the spirit of day.*

*This menu is available from 12h00 to 13h30 and from 19h30 to 21h30*

*White asparagus from Alpilles with seashells,  
candied rhubarb, acidulous and vanilla juice*

*Or*

*Biologic egg cooked at just temperature,  
creamed garden peas with young spring vegetables,  
Old Comté cheese froth*

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*Caramelized wild shrimps with olive oil,  
“Carnaroli” risotto with iodized froth, “piemento del piquillo” and chorizo,  
crustaceans juice*

*Or*

*Red tuna from Grau-du-Roi “à la plancha”,  
grilled watermelon with basil and confit of lemon,  
acidulous cherries vinaigrette*

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*Poultry duck breast roasted on its skin,  
green asparagus fritter, polenta with honey and saffron from Provence,  
acidulous juice with citrus*

*Or*

*Roasted piece of “Charolais” beef,  
gratinated “Graffiti” eggplant with condiments and smoked anchovy,  
chickpea pancake with tomato syrup and cooking juice*

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*Selection of cheeses, condiments and olive oil  
(Buffet of cheese option € 10)*

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*Choice of dessert “à la carte”  
(to order at the beginning)*

*\*Origin : France*

## Lunch Menu € 60

*(not available on Sunday and bank holiday)*

*Starter, fish or meat on the Gourmandise Menu  
daily dessert, 2 glasses of wine*

*All prices are taxes and services included*