

« Il faut donc avoir de l'âme pour avoir du goût »

Vauvenargues

Simply

Veal chop:

Roasted, seasonal “Roots”, juice with garlic and candied lemon (for two people)

90,00 €

Blue lobster:

(600/700gr) grilled with coral butter. Sea scented risotto

90,00 €

Black Truffle (Tuber Mélanosporum)

Warm potatoes salad, black truffle and parmesan cheese

65,00 €

Foie gras:

Kromesky fritter stick, crisp chicory, ginger - wasabi

45,00 €

Blue lobster:

Nori cream, dry bonito fish aspic, medallion of poached blue lobster.
Citronella emulsion, vegetables

52,00 €

Eel:

Roasted cylindrical slice of eel, home style garnish, red wine (Gamay Grape)

42,00 €

Greenfish:

Thick Steak Roasted, Swede and Pomegranate
Dulce Tartar

50,00 €

Scallops:

Kernel of breadcrumbs of clementine.
Bitter french dressing and black salsify

54,00 €

John Dory:

Fillet, "Nori" leaf on one side, thai juice and M.Cramaix's crunchy vegetables

58,00 €

Veal Sweetbreads:

Pan Sautéed, Caramelised, Devilled Chutney with Piquant Sauce
Lightly Whipped Sweet Potato Scented with Vanilla

62,00 €

Upper Chuck of beef (From France):

“24h” stewed cubes of beef

49,00 €

Lamb from Aveyron:

Rack of lamb, in a closed pan, smoked with herbs, seasoned vegetables
in a “escalivade” way, barbecue sauce

58,00 €

Selection of refined cheeses

- by Monsieur Pierre Rollet from Libourne

20,00 €

Served with a glass of wine: Taylor's Vintage 2005, Quinta de Vargellas (12cl)

31,00 €

« Faim » de repas sucré

Chocolate:

Creamy black chocolate, cocoa tile, lime, thyme-lemon blend sorbet

20,00 €

Orange:

Ginger bread, acacia honey mousse, bitter orange marmelade

20,00 €

Pear:

Like a Bourdaloue tart

20,00 €