

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

**Vauvenargues**

## Simply

### **Cepe mushrooms (origin France)**

Pan-sautéed in shallots and flat-leaved parsley (200gr) 28,00 €

### **Blue lobster:**

(600/700gr) grilled with coral butter. Sea scented risotto 90,00 €

### **Paris-Brest:**

Vanilla-flavoured cream, fresh and iced fruits of moment  
18,00 €

**Foie gras:**

In ravioli and thai broth, crisp vegetables

42,00 €

**Mr Gillardeau's oysters:**

And melon " ball of honey " Tartar style,  
Fine peppered jelly of cucumber

40,00 €

**Eel:**

In slices, red wine reduction, like a "matelote"

38,00 €

**Red Mullet:**

Coconut of Mr Cramex and glassworts: vinaigrette escabèche style.

45,00 €

**Meagre:**

Fine mousse of smoked aubergine, avocados and Japanese mushrooms,  
shavings of Dutch cheese

48,00 €

**Turbot:**

Coated in breadcrumbs of tomato and caramel. Polenta with olives,  
fresh radish. Croutons flavoured with garlic.

52,00 €

**Duck of Mrs.Burgaud (for two people):**

Glazed “en crapaudine” with mild spices, roasted leg and “black” rice  
96,00 €

**Pork chop Ibaïona (1kg):**

Semi candied (medium rare) in spices: sage, laurel, garlic, thyme...  
Varied apples, fresh spinach

80,00 €

**Lamb from Aveyron:**

Deboned saddle in slice, Italian condiment, cooked juice honey-lemon-rosemary

52,00 €

### **Selection of refined cheeses**

- by Monsieur Pierre Rollet from Libourne

18,00 €

*Served with a glass of wine: Porto late bottle vintage 2003, Croft (12cl)*

28,00 €

## « Faim » de repas sucré

By our Pastry Chef Sébastien Bertin,  
Champion of France of desserts 2009

### **Black chocolate Guanaja:**

Chocolate sphere, banana stewed and banana passion sorbet

18,00 €

### **Raspberries:**

In a transparency, creamy lemon, tarragon sorbet

18,00 €

### **Yellow nectarine:**

Cooked in the aniseed syrup,  
“Blanc-manger” bitter almond and white peach sorbet

18,00 €