



Winter Card



STARTERS

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| Duck foie gras from « Ferme du Puntoun », semi-cooked, mignonette pepper jelly | 22€ |
| Minestrone of seasonal vegetables cooked in a broth with Provençal flavors | 20€ |
| Pressed free-range poultry with condiments, gribiche sauce, small mesclun | 21€ |

DISHES

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| Cod rougail, pinch of salt, candied lemon, seasonal vegetables in cooking juice | 28€ |
| Shredded pork with garlic and rosemary juice, mashed “peasant” potatoes | 28€ |
| Lamb with dried fruits cooked in the oven, Sault spelt in semolina flavored with olive oil | 29€ |
| Roasted scallops in butter and butternut squash tatin with mild spices | 29€ |

THE CHEESES

from « Lou Canesteou » in Vaison la Romaine

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| The assortment of matured cheeses | 12€ |
| The trilogy of goat and sheep cheeses, homemade jam | 10€ |

DESSERTS

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| Fromage blanc and roasted pineapple desserts with Bourbon vanilla | 13€ |
| 64% flowing heart chocolate fondant, nata ice cream | 14€ |
| Financier with caramelized apples and honey ice cream | 14€ |
| Assortment of sorbets or ice creams | 12€ |



Our chef, Yoan Grassi





Menu Estellan

49€ TTC

Duck foie gras from « Ferme du Puntoun », semi-cooked, mignonette pepper jelly

Or

Minestrone of seasonal vegetables cooked in a broth with Provençal flavors

Or

Pressed free-range poultry with condiments, gribiche sauce, small mesclun

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Cod rougail, pinch of salt, candied lemon, seasonal vegetables in cooking juice

Or

Shredded pork with garlic and rosemary juice, mashed “peasant” potatoes

Or

Lamb with dried fruits cooked in the oven, Sault spelt in semolina flavored with olive oil

Or

Roasted scallops in butter and butternut squash tatin with mild spices

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Fromage blanc and roasted pineapple desserts with Bourbon vanilla

Or

64% flowing heart chocolate fondant, nata ice cream

Or

Financier with caramelized apples and honey ice cream

Or

Assortment of sorbets or ice creams

If you wish to include a cheese in your menu: from "Lou Canestou" to Vaison la Romaine

The trilogy of goat and sheep cheeses, homemade jam +9€

The assortment of matured cheeses +10€

Children's Menu 15€ incl. tax (up to 10 years old)

Poultry / pasta or vegetables Or Fish / pasta or vegetables