



*Philippe Boucher, « Maître Cuisinier de France »,  
and Anthony Iorio, Chef de Cuisine, propose :*

## *“The Epicurean Menu”*

*3 Dishes, Dessert – 96 €*

*Soft-White & Lovingly-Matured Cheeses Supplement – 14 €*

*For groups of 4 or more, we invite you to choose the same Menu  
for all guests*

*Smoked Large Prawns, Butternut Variation,  
with Preserved Lemon*

*Or*

*Duck Foie Gras Marinated and Cooked at the Auberge,  
Served with Seasonal Fruit and Gingerbread*

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*Sea Bream Fillet, White Coco Beans, Mussels and Verbena*

*Or*

*Scallops Cooked in the Shell with Aromatics  
and Fine Herbs*

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*Roasted Venison Deer Marinated in Garrigue Herbs and Olive Oil,  
with a Barberry Sauce*

*Or*

*Trilogy of Gently Cooked Young Rabbit  
With an Old-Fashioned Mustard Sauce*

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*Coconuts and Valrhona Cocoa Pod and Coconuts Sorbet*

*Or*

*Lemon and Lime in Different Textures*