



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

## *“Auberge Menu”*

*Starter, Main Course, Dessert – 76 €*

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

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

*Trout from Isle-sur-la-Sorgue  
on its Fresh and Salt Water Flavoured Biscuit*

*Or*

*Selection of Seafood,  
Light Anchovy Sauce and Seasonal Vegetables on Toast*

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*Squab Breasts and Confit Legs served with a Shallot Tatin*

*Or*

*Pan-fried Cod Fillet on a Bread Crust,  
Celery, Leek and Peanut*

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*Pear Pressed and Buckwheat Sweetness*

*Or*

*Sweet Corn Variation and Pecan Sorbet*