



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

“The Epicurean Menu”

3 Dishes, Dessert – 98 €

Soft-White & Lovingly-Matured Cheeses Supplement – 15 €

*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*

*Sea Bream Fillet, White Coco Beans, Mussels and Citronella
Or*

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

*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*

*Coconuts and Valrhona Cocoa Pod and Coconuts Sorbet
Or*

Lemon and Lime in Different Textures