



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

“The Epicurean Menu”

*3 Dishes, Dessert – 96 €
with Soft-White & Lovingly-Matured Cheeses – 108 €*

Menu to be chosen by all guests

*Inn Cooking Duck Foie Gras and Five Peppers Marinade,
Brioche Roll and Condiments*

Or

*Pink Grapefruit Sea Bream Sashimi
served on a French Dressing of a Leek and Yuzu*

Morels and Langoustine in a Nage of Broad Beans

Or

*Back of Turbot with Root Vegetables, Lime and Hazelnuts,
Thyme Flower and Sweet Red Pepper Purée*

*Rosemary Roast Provence Lamb, Marbled with Nori,
And served with Sea-Flavoured Gnocchis, Parsley Coulis and Fine Cooking Juices*

Or

*Slowly Cooked Guinea's Breast with Mushrooms Mousseline,
Candied White Onion and Vegetables*

*Vanilla and Basil Carpentras Strawberries
Sorbet and Olive Oil from Castellás*

Or

*Granny-Smith, Dark Sesame and Chocolate Dulcey
in a Pastry Eclair*