



*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 from 4 persons

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

Or

Tataki of Seabass Fillet with Sweet Aioli

*Zucchini Flower with Jumbo Shrimp Stuffing
Morels and White Coconut with Shellfish Coulis*

Or

*John Dory Fillet and its Aubergine Tartine,
Fresh Tomatoes in Olive Oil and Provençal Coulis*

*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

*Apricot with Verbena and Tchuli Pepper
on its Organic Vanilla Sheep's Cottage Cheese*