



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

“Auberge Menu”

*Starter, Main Course, Dessert – 74 €
with Soft-White & Lovingly-Matured Cheeses – 86 €*

Menu to be chosen by all guests from 4 persons

*Duo of Dried and Lightly Smoked Camargue Bull Tartare
on Cereal Toast*

Or

*Marinated Trout from Isle sur la Sorgue
with Delicate Spices and Lemon Verbena*

*Back of Cod in Minestrone of Small Vegetables and Shellfish,
Pistou and Parmesan*

Or

*Veal Filet Mignon gently cooked with Flavours of Provence,
Drizzled with Gravy Sauce*

*Raspberry, Sweet Rhubarb, Opalys Rhubarb Mousse
and Crisp Brioche*

Or

*Almond from Provence in Different Textures,
with Seasonal Stone Fruits*