



*Philippe Boucher, Maître Cuisinier de France,
Et Anthony Iorio, Chef de Cuisine, propose :*

“Auberge Menu”

Starter, Main Course, Dessert – 78 €

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 Sea Bass Fillet as Tataki, Refreshing Condiments
with Cardamom and Lime*

Or

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

*Provençal Pork Belly cooked with Nori and Black Garlic,
Mild Garlic Cream, Pork Rind Crisps*

Or

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

Coconuts and Valrhona Cocoa Pod and Coconuts Sorbet

Or

Lemon and Lime in Different Textures

*For the hotel's guests, the Chef Propose a different menu each day,
based on this menu, please reserve before 12.00 pm.*

“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 Confit Peppers, Raspberries and Pan-fried Spring Onions,
with Bread Crisps*

*Scampi Tail with Fresh Herbs
Seasonal Vegetables and Authentic Hollandaise Sauce*

Or

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

Squab Breasts and Confit Legs served with a Tomato Tatin Pie

Or

*Trilogy of Gently Cooked Young Rabbit
With an Old-Fashioned Mustard Sauce*

Carpentras strawberries, Yuzu, Timut and Basil

Or

Sweet Corn Variation and Pecan Sorbet

“The Great Cassagne Discovery Menu”

Le Great Cassagne Discovery Menu

4 Dishes, Cheeses, Dessert – 130 €

*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 Confit Peppers, Raspberries and Pan-fried Spring Onions,
with Bread Crisps*

*Scampi Tail with Fresh Herbs
Seasonal Vegetables and Authentic Hollandaise Sauce*

Scallops Cooked in the Shell with Aromatics and Fine Herbs

Squab Breasts and Confit Legs served with a Tomato Tatin Pie

Or

*Trilogy of Gently Cooked Young Rabbit
With an Old-Fashioned Mustard Sauce*

Soft-White & Lovingly-Matured Cheeses

Carpentras strawberries, Yuzu, Timut and Basil

Or

Sweet Corn Variation and Pecan Sorbet

Lunch Menu

1 Plate and 1 Dessert to be Chosen "à la Carte" 46€

1 Starter and 1 Plate to be Chosen "à la Carte" 57€

Children's Menu 25€

1 Small Starter, Fish or Meat with accompaniments, Dessert

Vegetarian Dishes

Crispy Pan-Fried Vegetables with Basil Pesto and Balsamic Vinegar 28€

*Mixed Salad of Cooked and Raw Vegetables
in a Fine Herb Vinaigrette 23 €*

*Creamy Vegetable Soup
with Fresh Butter or Olive Oil of Baux de Provence 18 €*

Gratin Dauphinois with Vegetables of the moment 28 €

*Marinated Seaweed and Crunchy Vegetables
on a Fine Shortbread Crust 26 €*

A la Carte

First Course

*Smoked Large Prawns, Butternut Variation,
with Preserved Lemon 40 €*

*Smoked Sea Bass Fillet as Tataki, Refreshing Condiments
with Cardamom and Lime 40 €*

*Duck Foie Gras Marinated and Cooked at the Auberge,
Served with Confit Peppers, Raspberries and Pan-fried Spring Onions,
with Bread Crisps 42 €*

*Selection of Seafood,
Light Anchovy Sauce and Seasonal Vegetables on Toast 38 €*

Second Course of Fish, Meat and Poultry

*Scampi Tail with Fresh Herbs
Seasonal Vegetables and Authentic Hollandaise Sauce 50 €*

Scallops Cooked in the Shell with Aromatics and Fine Herbs 48 €

*Pan-fried Cod Fillet on a Bread Crust,
Celery, Leek and Peanut 45 €*

*Provençal Pork Belly cooked with Nori and Black Garlic,
Mild Garlic Cream, Pork Rind Crisps 48 €*

*Trilogy of Gently Cooked Young Rabbit
With an Old-Fashioned Mustard Sauce 50 €*

Squab Breasts and Confit Legs served with a Tomato Tatin Pie 54 €

All of our Meat is from France

A la Carte

The Selection of Soft-White and Lovingly Matured Cheeses 24 €

The Desserts of our Pastry Chef Maud Poli 27 €

*(To avoid you having to wait, May we suggest that you order your dessert
at the beginning of the meal)*

Coconuts and Valrhona Cocoa Pod and Coconuts Sorbet

Carpentras strawberries, Yuzu, Timut and Basil

Sweet Corn Variation and Pecan Sorbet

Lemon and Lime in Different Textures

*Sorbets and Home-Made Ice-Creams Based on Your Choice
and Current Flavours*

Prices are All taxes included

*For voluntarily incorporated allergens in our dishes,
would you please consult our Head Waiter*