



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

*Or*

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

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

*Or*

*Zucchini Flower from our Friend “Adam,” Stuffed with Monkfish  
in a Shellfish Blanquette Style*

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*Squab Breasts and Confit Legs served with a Tomato Tatin Pie*

*Or*

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

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*Carpentras strawberries, Yuzu, Timut and Basil*

*Or*

*Sweet Corn Variation and Pecan Sorbet*