

*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*

*Marinated Prawns with Thai Basil,
Seasonal Vegetables with Tomato Vinaigrette Enhanced with Ginger
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

*Monkfish à la Meunière
Served with a Light Agata Mashed Potato Puree with Candied Lemon*

*Between Chocolate and Liège Coffee,
Revisited with Provence Almond Foam*

Or

*Chilled and Pan-Sautéed Stone Fruits with Rinquiquin
Light Lavender Cream*

*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*

*Lightly Smoked Sea Bass Fillet, Served as Carpaccio,
Refreshing Condiments*

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

*Turbot Mousse,
Roasted and in a Shellfish Blanquette*

Squab Breasts and Confit Legs served with a Tomato Tatin Pie

Or

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

*Figs from Provence in a Variety of Textures,
With Blackcurrant, Hazelnut and Vanilla*

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*

*Lightly Smoked Sea Bass Fillet, Served as Carpaccio,
Refreshing Condiments*

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*

*Turbot Mousse,
Roasted and in a Shellfish Blanquette*

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

*Figs from Provence in a Variety of Textures,
With Blackcurrant, Hazelnut and Vanilla*

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

*Seasonal Baby Vegetables
with Tomato Vinaigrette Enhanced with Ginger,
Crispy Cereals and Thai Basil 26 €*

*Pan-Seared Vegetable Tartlet
Drizzled with Basil Pistou and Balsamic Vinegar 28€*

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

Gratin Dauphinois with Seasonal Vegetables 28 €

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

A la Carte

First Course

*Marinated Prawns with Thai Basil,
Seasonal Vegetables with Tomato Vinaigrette Enhanced with Ginger 40 €*

*Lightly Smoked Sea Bass Fillet, Served as Carpaccio,
Refreshing Condiments 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 €*

*Turbot Mousse,
Roasted and in a Shellfish Blanquette 52 €*

*Monkfish à la Meunière
Served with a Light Agata Mashed Potato Puree with Candied Lemon 48 €*

*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)*

*Between Chocolate and Liège Coffee,
Revisited with Provence Almond Foam*

*Figs from Provence in a Variety of Textures,
With Blackcurrant, Hazelnut and Vanilla*

Sweet Corn Variation and Pecan Sorbet

*Chilled and Pan-Sautéed Stone Fruits with Rinquiquin
Light Lavender Cream*

*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*