

Gourmet Restaurant

« LA TABLE »

Menu « DECOUVERTE »

BASED AROUND INSPIRATION OF OUR CHEF

(4 DISHES 85€ OR 6 DISHES 125€)

WINE PAIRING

4 GLASSES (7CL) 42€

OR

6 GLASSES (7CL) 60€

*Let us guide you through this culinary voyage
starting here at Les Baux de Provence*

*Our culinary dishes can contain allergenic products,
For more information ask the Maitre d'hotel.
Our meats are raised and prepared in France.*

STARTERS

ROASTED RED PRAWN FROM PALAMOS Rhubarb, galangal and passion fruit	43€
—————	
SPRING TART OF FROG LEGS Tamarin, parsley and garlic	39€
—————	
TENDER ASPARAGUS Milk infused with hay and meat of dried bull	37€
—————	
ARTICHOKE BARIGOULE AND OSCIETRE CAVIAR Champagne and yuzu sauce	42€

DISHES

WILD SEABASS COOKED IN A PASTRY CASE Umami taste	53€
—————	
MEDITERRANEAN RED MULLET SERVED PEARLY Zucchini and citrus fruits	46€
—————	
RIB OF BLACK PIG FROM BIGORRE Celery and slightly acid condiment	46€
—————	
THE ALLIANCE BETWEEN THE RABBIT AND THE SCAMPI Head jus and spring onion	51€

CHEESE TROLLEY 19€

DESSERTS

NEW STYLE STRAWBERRIE SOUFFLE French pea ice cream and elderberries	19€
—————	
ALTAPAZ CHOCOLATE AND HIS SURPRISING RED Red pepper and raspberry	17€
—————	
BETWEEN MANVILLE AND KATMANDU Lime, Timut pepper and olive oil from Les Baux de Provence	17€
—————	
VARIATION AROUND THE MEYER LEMON AND ARABICA Crunchy lace and white coffee	17€

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We would like to thank our very special suppliers !

Le Jardin des Alpilles

Le Domaine de Roques Hautes

Les Agrumes Baches

La poissonnerie « Maureau »

La poissonnerie « St-Louis Pêche »

La boucherie « Cantini-Flandin »

La fromagère affineur « Chez Emily »

La chocolaterie de l'Opéra

Le carré des huiles

Epices Olivier Roellinger