



Our Starters

*** Vegetable Selection**

Double Velouté

Lettuce and Squash

Toasted Hazelnut Crumbs and Pumpkin Seeds

13 €

Parsnip Gnocchi

Parmesan and Lemon Sauce, Fresh Aromatic Sprouts

Lightly Toasted Nuts

14 €

*** Vegetable Selection**

Carrot Variation

Art of Carrots in Every Form

Gel, Powder, Pickles, Raw, Cooked...

15 €



Our Dishes

* **Sélection Végétale**

Portobello Mushroom filled with Shredded Cabbage

Sault Spelt, Cévennes Onion, Carrot
Coated with a Wine-Based Sauce

17 €

Rolled Veal Breast from Lariès Farm,

Mustard of the Popes with Grape Must
Selection of Autumn Vegetables

20 €

Provençal-Style Mouclade

Mussel Soup with Saffron Potato Medallions
Served with Creamy Rouille

25 €

Stuffed Label Rouge Chicken

Buttered Potatoes and Seasonal Vegetables
Supreme Sauce Drizzled with a Reduced Jus

25 €

Ventoux Pork Chop, Duroc Breed (400 grs)

Market Vegetables
Rich Cooking Jus

33 €



Our Desserts

Chestnut Crème Brûlée

In Honor of Chestnut Season

9 €

Creamy Rice Pudding

Coffee Caramel, Puffed Buckwheat, and Milky Cloud

10 €

Lemon Dessert

Lemon Cream, Candied Zest, Almond Tuile, Burnt Meringue
Lemon Verbena Sorbet from Maison Sÿba

11 €



Our Cheeses

Individual Assortment of Local Cheeses

Cow, Sheep, Goat

15 €



Shared Assortment of Local Cheeses

Cow, Sheep, Goat

18 €