



Price including service – VAT included
Meat origin: France



Over the years, thanks to my travels, personal and professional experiences, my philosophy on cooking has asserted itself.

It includes the enhancement of the products, using various techniques in order to let the flavors express themselves in the best possible way.

Always looking for a balance between the vegetable and animal sides, as well as between the different culinary flavors.

Bonne dégustation !

Mateus MARANGONI
Chef Executif



MENU DEGUSTATION

120€

Tuna | Avocado | Strawberry | Wasabi | Ginger | Garden Chips | Curry



Peas | Scallops | Black Garlic | Leek | Lard



Red Mullet | Nori | Biquinho Pepper | Mustard | Ponzu | Wasabi



Ray Wing | Crab Korokke | Wild Rice | Red Chili Pepper | Nira |
Vanilla



Rabbit | Lobster | Shimeji | Heart of Palm | Cauliflower | Basil |
Green Shiso



Passion Fruit | Apricot | Citronella



Supplement of 12€ per person for the selection of regional cheeses from our affineur Mons

(MOF 2000)

Chef Mateus Marangoni offers two menus, to be ordered before 9:00 p.m. for the evening service

The selected menu will be prepared for all guests

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MENU SAINTE VICTOIRE

90€

Perfect Egg | Shiitake | Parmesan | Cashew Nuts



Ray Wing | Crab Korokke | Wild Rice | Red Chili Pepper | Nira |
Vanilla



Lamb | Eggplant | Red Grape | Açai



Dark Chocolate | Black Garlic | Cupuaçu | Red Chili



MENU VEGAN

75€

Avocado | Strawberry | Ginger | Garden Chips | Curry



Shiitake | Cashew Nuts



Cauliflower | Eggplant | Lemon | Orange | Red Grape | Dashi of
Smocked Eggplant



Mango | Basil | Lemon



CHILDREN'S MENU

Entries

Burrata | Basil | Cold cuts | Cherry tomato



12€



Salad | Cucumber | Red Fruits | Almond | Strawberry



15€

Dishes

Fish | Basmati Rice | Stir-fried vegetables



15€



Breaded Chicken | Shiitake cream | Potato



13€

Desserts

Chocolate Dessert | Dried Fruit Crumble | Sorbet Supplement



10€

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DRINKS

Our Waters

- 808, Meyreuil water - Produced in Provence 40 cl / 70 cl (still, fine bubbles) 4.50€ / 7 €
- Perrier 33 cl 5,50 €

Our Softs

- Coca-Cola 33 cl 5,50 €
- Coca Cola zero 33 cl 5,50 €
- Tonic Water 6,50€
- Orangina 25 cl 5,50 €
- Fuzetea 25 cl 5,50 €
- Meneau Bio bottled juice 25 cl (Apricot, kiwi, raspberry, grapefruit, apple, tomato) 7 €

Our Artisanal Beers

- La Petite Aixoise, product of Provence – Saint Cannat 33 cl
(Blonde, White, Amber) 9 €

Allergen legend

⌘ *Gluten* · ⌘ *Crustaceans* · ⌘ *Eggs* · ⌘ *Fish* · ⌘ *Peanut* · ⌘ *Soy* · ⌘ *Lactose* ⌘ *Nuts* · ⌘ *Celery* · ⌘ *Mustard* · ⌘ *Sesame seeds* · ⌘ *Sulphites* ⌘ *Lupin* · ⌘ *Molluscs*

Our suppliers



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