





Over the years, through my travels and personal and professional experiences, my culinary philosophy has gradually taken shape.

Originally from Brazil, I have enriched my approach through encounters with different cultures, eventually finding here in Provence a balance that truly reflects who I am. My cuisine celebrates the ingredients themselves, drawing on a range of techniques to allow their flavours to fully express themselves.

I am constantly seeking the right balance between the plant and animal worlds, between delicacy and intensity, between my roots and my surroundings.

I invite you to discover a menu where each dish tells a part of this journey, somewhere between Brazil and Sainte-Victoire.

Bonne dégustation!

MATEUS MARANGONI

EXECUTIVE CHEF



M E N U

Dégustation

120 €

WITH FOOD AND WINE PAIRING — 180 €

OCTOPUS

Vegetable Sauce · Red Meat Radish · Black Garlic · Green Shiso · Red Chili



PERFECT EGG

Pistachio · Shiitake · Parmesan



LANGOUSTINES

Squid · Grilled Leek · Dashi · Combawa



HAKE

Herb Crust · Banana · Apricot · Dried Fruits · Tucupi



DUCK BREAST

Carrot · Miso · Black Grape · Buckwheat · Duck Jus · Sherry



DARK CHOCOLATE

Peanut · White Miso



Supplement of 15 € per person for the selection of regional cheeses from our affineur

This menu is served to the whole table

Prices include service — VAT included

Origin of the meat: France

Some of the products on this menu have been frozen and then thawed before use

M E N U

Sainte-Victoire

90 €

WITH FOOD AND WINE PAIRING — 140 €

SCALLOPS

Pumpkin · Green Apple · Brown Butter · Lime



CARNAROLI RICE

Shrimp · Clam · Lemon · Fennel



CONFIT PORK

Char Siu · Oyster Mushroom Ravioli · Mini Turnip · Galangal · Ginger



PASSION FRUIT

Lemongrass · Apricot · Green Apple



*Supplement of 15 € per person for the selection of regional cheeses from our affineur
The selected menu can be combined with the Vegan menu and will be served to the whole table*

Prices include service — VAT included

Origin of the meat: France

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M E N U

Vegan

75 €

WITH FOOD AND WINE PAIRING — 125 €

DAIKON

*Vegetable Sauce · Red Meat Radish · Black Garlic · Green Shiso ·
Red Chili · Lemongrass*



SHIITAKE

Pistachio



GRILLED LEEK

Dashi · Combawa · Green Apple · Celery



PEAR

Black Sesame · Ginger



The selected menu can be combined with the Sainte-Victoire menu and will be served to the whole table

Prices include service — VAT included

Origin of the meat: France

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La Carte



STARTERS

SCALLOPS 28 €

Pumpkin · Green Apple · Brown Butter · Lime 🥬🍴🍷🍷🍷🍷

PERFECT EGG 26 €

Pistachio · Shiitake · Parmesan 🌱🍷🍴🍷🍷

OCTOPUS 30 €

Vegetable Sauce · Red Meat Radish · Black Garlic · Green Shiso · Red Chili 🍷🥬🍴🍷🍷🍷

MAINS

CARNAROLI RICE 36 €

Shrimp · Clam · Lemon · Fennel 🍷🍴🍷

HAKE 38 €

Herb Crust · Banana · Apricot · Dried Fruits · Tucupi 🌱🍷🥬🍷🍷🍷

CONFIT PORK 40 €

Char Siu · Oyster Mushroom Ravioli · Mini Turnip · Galangal · Ginger 🌱🍷🍴🍷🍷🍷

DUCK BREAST 42 €

Carrot · Miso · Black Grape · Buckwheat · Duck Jus · Sherry 🍴🍷🍷🍷

Selection of cheeses from our affineur · 25 € / person

DESSERTS

DARK CHOCOLATE 16 €

Peanut · White Miso 🌱🍷🍴🍷🍷

PASSION FRUIT 13 €

Lemongrass · Apricot · Green Apple 🌱🍷🍷

PEAR 18 €

Black Sesame · Ginger 🍷🍷

Prices include service — VAT included

Origin of the meat: France

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Children's Menu



STARTERS

BURRATA	12 €
<i>Basil · Cold Cuts · Cherry Tomatoes</i> 	
SALAD	15 €
<i>Cucumber · Seasonal Fruits · Almond</i> 	

MAINS

FISH	15 €
<i>Wild Rice · Stir-Fried Vegetables</i>  	
BREADED CHICKEN	13 €
<i>Shiitake Cream · Potato</i>  	

DESSERTS

CHOCOLATE DESSERT	10 €
<i>Sorbet Supplement</i>  	

Prices include service — VAT included

Origin of the meat: France

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Drinks



OUR WATERS

Water Package	6 € / person
<i>Still or sparkling</i>	
Evian 75 cl (still)	7 €
San Pellegrino 1 l	7 €
Evian 50 cl	4 €
Badoit 50 cl	4 €
Perrier 33 cl	5.50 €

OUR SOFT DRINKS

Coca-Cola 33 cl	5.50 €
Coca-Cola Zero 33 cl	5.50 €
Schweppes Tonic 20 cl	6 €
Ginger Beer 25 cl	6 €
Lemonade 33 cl	5.50 €
Fuzetea 25 cl	5.50 €
Organic Fruit Juices – Pressoirs de Provence	7 €
<i>Apricot nectar, pure apple juice, pineapple, tomato, strawberry-hibiscus-mint infusion</i>	

OUR CRAFT BEERS

La Petite Aixoise 33 cl	9 €
<i>Brewed in Provence – Saint-Cannat (Blonde, White, Amber)</i>	

Allergen Key



 Gluten

 Eggs

 Peanuts

 Lactose

 Celery

 Sesame seeds

 Lupin

 Crustaceans

 Fish

 Soy

 Nuts

 Mustard

 Sulphites

 Molluscs

Our Suppliers

