



LA MAGDELEINE

Mathias Dandine

Mathias Dandine, awarded with one Michelin star for the past 20 years is delighted to offer his guests a taste of his Provençal cuisine during the summer season thanks to our Anniversary Menu.

Supported by his executive chef Alexandre Léard and his pastry chef Rudy Morel for the past 5 years.

Open every evening from Tuesday to Saturday.

Discovery menu « Anniversary »

Baked appetizers

Green asparagus from Mallemort, lettuce coulis with plankton, razor clams and sea sprouts

Line-caught Cod "semi-salted" confit in olive oil, "gourmand and texturized sauce", local broad beans and fish eggs

The Sirloin Steak of "Jersey Beef", young spring carrots, sorrel and "creamy" choron sauce

Local Strawberries
a refreshing brunoise, a light biscuit and vanilla diplomat cream,
sorbet of strawberries candied in St-Germain elderflower liquor

Or

The Rhum Baba « contemporary style »

Apetizers and et 4 Courses – **135 €** - Wine paring of, 4 glasses of 8cl **64 €**

Children's Menu

Choice of meat or fish with side dish,
a dessert announced verbally by our maître d'hotel

30 €

Net prices including service.

Our preparations may contain allergens. The allergen card is available upon request.
Our menus are subject to change depending on the season and daily market.



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THE GRAND MENU « Anniversary »

Selected menu served for the entire table.

Baked appetizers

Mackerel from local and artisanal fishing, flame-grilled
sliced escabeche juice with seaweed coulis, vegetables pickles

Just lightly cooked Mediterranean shrimp, bavaroise of peas
lemon and spring herb condiment, dollop of caviar for seasoning

Green asparagus from Mallemort, lettuce coulis with plankton,
razor clams and sea sprouts

Wild deep-sea John Dory "roasted fillet",
stuffed spring onions, vegetable brown broth

_____ and / or _____

French milk-fed Lamb in variation
roasted saddle, sweetbread and tortellini with morel mushrooms and wild garlic

Valrhona Grand Cru Chocolate
pine nut praline and ice cream

or

The Rhum Baba « contemporary style »

Delicacies

Appetizers and 5 Courses – **155 €** - Wine pairing, 5 glasses of 8cl **80 €**

Appetizers and 6 Courses – **175 €** - Wine pairing, 6 glasses of 8cl **96 €**

Cheese platter, selection from South of France, extra 25 €.

Net prices including service.

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