

Mathias Dandine, rewarded for 20 years in the MICHELIN Guide, 3 toques in Gault & Millau, wishes to offer you through the Anniversary Menu this score of Provençal cuisine! Accompanied for 5 years by his chef Alexandre Léard and his pastry chef Rudy Morel.

**Open from Tuesday to Saturday for lunch and dinner**

## Business Club Lunch Menu

**Available only for lunch from Tuesday to Friday** (excluding public holidays)

Served for the entire table

Starter - Main Course - Dessert

Announced by word of mouth by our maître d'hôtel

**3 courses 85€ / 2 courses menu 75 € excluding drinks**

## MENU DÉCOUVERTE

*Serve for all guests table*

Les Agapes Boulangères...

The sea chestnut, in the spirit of a sea urchin like in Carry,  
Seaweed butter toast

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The Red mullet in focaccia crusty,  
Stewed golden turnip and sellfish winkle, red soup

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The Iberian black pig Presa  
Stuffed cabbage, leaf by leaf of onion confit with truffles  
Intense black truffle juice

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"Carocim" with Earl Grey tea,  
Local citrus  
Refreshed with a frosted and aniseed lemon

**Or**

The "contemporary" rum baba

Mignardises

**Agapes et 4 courses menu – 135€** - harmony Food and wine, 4 glasses 8cl **64 €**

Selection of matured cheese from "Grand sud de France" - **25 €**

## Kids menu

Meat or Fish with garnish and a dessert - **30€**

## LE GRAND MENU WITH BLACK TRUFFLES FROM PROVENCE

*Serve for all guests table*

Les Agapes Boulangères...

Grilled Roumegous oyster,  
truffle, steamed leeks, puffed buckwheat, few seaweeds

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Squid stuffed with pig's trotters and foie gras,  
parsley jus, truffle

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" Barbue",  
minute simmer of cockles, almonds and truffle,  
watercress coulis, velvet of lemon fumet

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\_\_\_\_\_ and / or \_\_\_\_\_

Yellow poultry in a declination,  
legs in white pudding, roasted supreme with truffle,  
salsify, foamy of yellow wine

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Millefeuille of "grand cru" chocolate with truffled praline,  
ice cream with black truffles from Provence

Or

The "contemporary" rum baba

Mignardises

**Agapes et 4 actes – 160€** - Food & Wine pairing, 4 glasses de 8cl **64€**  
**Agapes et 5 courses menu – 190€** - Food & Wine pairing, 5 glasses de 8cl **80€**

Cheese of the day with black truffles from Provence **25€**