

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...

Flamed Mackerel
Seaweed and white asparagus tartar

Cod in a crust,
Fondant Amandine potatoes, Grenobloise sauce

Roasted Veal Fillet,
Pearl onion, turnip, jus

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

"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

Serve for all guests table

Les Agapes Boulangères...

Naturally cooked Crab
Dill pannacotta, capers, carrots

Provence Green Asparagus
Razor clam, velvety wild garlic

Flamed Mackerel
Seaweed and white asparagus tartar

Seabass
Minute simmer of artichoke and clam
Salicornia, pistachio praline
Foam of Sorrel and clam

And / or

Sucking Lamb, sweetbread, rack and fillet
Tortellini of the offal, Morels cooked in a jus
Fresh garlic cream

Candied rhubarb, meringue,
minty cherry, rhubarb sorbet, sacristan

Or

"Contemporary" Rum Baba

Mignardises

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

Agapes et 6 courses menu – 190€ - Food & Wine pairing, 6 glasses de 8cl **96€**

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