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 €

<u>Kids menu</u>

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

LE GRAND MENU

Serve for all guests table

Les Agapes Boulangères...

Naturaly 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

Soufflée tart of "grand cru" chocolate, Sunflower seeds praline, Crispy honey brick pastry IPA beer ice cream

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 €