



# LA MAGDELEINE

Mathias Dandine

For 20 years, Mathias Dandine has been recognized by the MICHELIN Guide and with 3 toques from Gault & Millau

During the summer season, he, along with his chef Alexandre Léard and pastry chef Rudy Morel, wishes to offer you this Provençal culinary masterpiece through the Anniversary Menu!

**Open every evening from Tuesday to Saturday**

## Menu découverte « Anniversaire »

Les Agapes Boulangères...

Local Cherry Tomatoes, candied in lemon and fennel syrup,  
Green Zebra marmalade, marjoram sorbet.

---

Flame-Grilled Small Boat Red Mullet,  
Potato Gnocchi with Aioli, Rock Jus

---

Farmhouse Pork in Variations: Confit Belly, Homemade Blood Sausage, and Presa,  
Roasted Apples, Muscat Condiment, Grape Mustard

---

The Tagette apple,  
diplomat cream and crispy puff pastry,  
apple tagette sorbet,  
apple extraction

Or

“contemporary” rum baba

Mignardises

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

## Kids menu

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

Prix nets service compris

Nos préparations culinaires peuvent contenir des produits allergènes.

Nous tenons la carte des allergènes à votre disposition.

Nos menus évoluent selon la saison et le marché du jour.



LA MAGDELEINE  
Mathias Dandine

## LE GRAND MENU « Anniversaire »

Serve for all guest table

Local Cherry Tomatoes, candied in lemon and fennel syrup,  
Green Zebra marmalade, marjoram sorbet.

---

Caramote Prawn, stuffed with melon and marigold,  
variations of carrots, pressed juice

---

Flame-Grilled Small Boat Mackerel,  
Natural young beets, local figs, kasha.

---

Roasted Monkfish with Country Bacon,  
Stewed Paimpol Beans with Croisic Seaweed and Shellfish

---

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

Burgaud's family Duck breast roasted,  
candied figs and red berries

---

Fig "Croustade" from Solliès,  
Wild Fennel frozen texture  
Cristal Leef, blackberry mint sorbet

or

"contemporary" rum baba

Mignardises

**Agapes et 5 courses menu – 155€** - harmony Food and wine, 5 glasses de 8cl 80 €

**Agapes et 6 courses menu – 175€** - harmony Food and wine, 6 glasses de 8cl 96 €

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

Prix nets service compris

Nos préparations culinaires peuvent contenir des produits allergènes.

Nous tenons la carte des allergènes à votre disposition.

Nos menus évoluent selon la saison et le marché du jour.