

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

---

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

---

Roasted French venison with juniper,  
Steamed celery, quince condiment, "Grand Veneur" sauce

---

"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...

Scrambled farm eggs  
"TOTI" with black truffles

---

Stewed endive with truffles  
old balsamic juice

---

"Croque Saint-Jacques" (Scallops)  
watercress juice with hazelnut butter  
Grated black truffles

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

Roasted French vison with Juniper,  
Steamed celery, Quince Condiment, Grand Veneur Sauce

---

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€**

**Agapes et 6 courses menu – 210€** with cheese of the day with black truffles from  
Provence - Food & Wine pairing, 6 glasses de 8cl **96€**