



# 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...

Small boat mackerel, cucumber texture  
green shiso juice

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Olive oil candied cod  
variation of fennel, star anise velvet

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Galician Veal filet in fried pan,  
caramelized spring onions, flame-roasted treviso, licorice

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The local apricot,  
frozen Peanut Crispy  
fresh apricot rosette  
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.



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## LE GRAND MENU « Anniversaire »

Serve for all guest table

Poached Crab, light jelly and few seaweeds

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Small boat mackerel, cucumber texture  
green shiso juice

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Steamed zucchini flower from the Aubagnais region,  
grilled anchovies, bagna cauda with marjoram

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Half-cooked Mediterranean bluefin tuna,  
tomato confit with lemon syrup,  
reduction of Marmande with capers

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

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

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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

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