



LA MAGDELEINE

Mathias Dandine

Mathias Dandine invites you to discover, through our menu, this symphony of Provençal cuisine! In collaboration with his head chef Alexandre Léard for the past 7 years



DÉCOUVERTE MENU

Set menu, chosen and served for the entire table.

“Les Agapes”, baker’s sharing amuses bouche...

The crab cooked naturally,
in a thin tartlet, cauliflower texture, squeeze juice from the heads

Roasted scallops,
shallot condiment with Noilly Prat, watercress juice, buckwheat

Red mullet in focaccia crust,
liver stuffing with herbs, golden ball turnip with saffron and periwinkles, red soup

And/or

Roasted hunting mallard with juniper,
creamy beetroot, black garlic, candied fig and blackberry

The "tatin-style" pear, biscuit and hazelnut sauce from Piémont,
sparkling of "sunshine perennial" and crisps, pear alcohol and vanilla from Madagascar

Or

« Contemporary rum baba »

Delicacies

Les Agapes and 4 courses menu € 98

Les Agapes and 5 courses menu € 135

Selection of matured cheese from the “Grand South of France” - € 25

NET PRICES INCLUDING SERVICE – DRINKS NOT INCLUDED

Our culinary preparations may contain allergenic products, we have the allergen menu at your disposal - Meat of French or CE origin.



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THE GRAND MENU

Set menu chosen and served for the entire table.



“Les Agapes”, baker's sharing amuses bouche...

The crab cooked naturally,
in a thin tartlet, cauliflower texture, squeeze juice from the heads

Roasted scallops,
shallot condiment with Noilly Prat, watercress juice, buckwheat

Partridge in tortellini,
condiment and muscat grapes, chanterelles, liquorice velvet

Roasted sea bream,
variation carrots and aioli espuma

And/or

Golden sweetbreads,
caramelized white onion, Savagnin cream

Mirabelle plums ... orange blossom pucks with
tangy cream, sesame nougatine, sorbet and "gastric" coulis

Or

« Contemporary rum baba »

Delicacies

Les Agapes and 5 Acts €160 -

Les Agapes and 6 Acts €190 -

Cheese platter, selection from the “Grand South of France” - € 25



KIDS MENU

One meat or fish dish with a side dish, one dessert € 30

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