



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



AT LUNCH

Lighter menu, from Tuesday to Friday lunchtime

Starter, fish or meat and dessert of your choice from the discovery menu 85€



DÉCOUVERTE MENU

Set menu, chosen and served for the entire table.

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

Mediterranean shrimp,

fine tartlet, steamed butternut squash in juice and black lemon

Flame-cooked red mullet,

caramelized onion and young turnips with watercress

Roasted hunting mallard with juniper,

creamy beetroot, black garlic, candied fig and blackberry

Figs from the Gapeau Valley and "grand cru" chocolate

fig confit, tangy gel, cocoa sorbet, cocoa grué foam and flower of salt

Or

« Contemporary rum baba »

Delicacies

Les Agapes and 4 courses menu € 135

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

KIDS MENU

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

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...

Ancient tomatoes from Provence in texture,
candied, in marmalade, Marmande juice with basil oil

Mediterranean shrimp,
fine tartlet, steamed butternut squash in juice and black lemon

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

Roasted sea bream,
variation carrots and aioli espuma

Et/ou

Golden sweetbreads,
walnut cream, candied porcini mushrooms, crispy chestnut

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

NET PRICES INCLUDING SERVICE – DRINKS NOT INCLUDED

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