



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



MENU « BUSINESS CLUB »

For Lunch - Friday (excluding public holidays)

Served for the entire table

Starter - Main Course - Dessert

Shared by word of mouth by our maîtres d'hôtel

€ 85 excluding drinks - Selection of matured cheese € 25



DÉCOUVERTE MENU

Set menu, chosen and served for the entire table.

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

Grilled Mediterranean anchovies, in a thin tart,
peppers and snow peas confit with oregano, bagna cauda

Mediterranean marlin confit in olive oil,
slow-cooked baby corn and chanterelle mushrooms, marbled corn velouté with onion jus

The pigeon from the red fox farm gilded in a pan,
roasted "figo" with hibiscus, pearl juice with fig leaf oil

The honey of the Magdeleine...

Madeleine biscuit, lemon sorbet, herbs and ginger refreshed with pastaga

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 shrimps, just stiffened,
local zucchini with marjoram, lemongrass head juice

Grilled Mediterranean anchovies, in a thin tart,
peppers and snow peas confit with oregano, bagna cauda

Lobster cooked by swimming,
fennel variety, favouilles jus

And/or

Rabbit, marbled saddle with black pork belly, ribs and kidney,
pressed eggplant and marjoram shoulder stuffing, caper jus

Apricots from the "Arlette" region,
crispy puff pastry, apricot jelly and juice, full fruit sorbet, peanut iced parfait

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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