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

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

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

**And/or**

**Roast Franch venison with juniper berries,**
Roasted celery, quince relish, Grand Veneur sauce

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**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**

## THE GRAND MENU

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

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**Roasted sea bream,**
variation carrots and aioli espuma

**And/or**

**Golden sweetbreads,**
caramelized white onion, Savagnin cream

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**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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