



# 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...**

**Crab in a delicate ravioli with horseradish,**  
minty peas, pea pod jus

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**Mediterranean amberjack candied in olive oil,**  
green zébra condiment, ajo blanco

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**Roasted pigeon from the Red Fox Farm roasted with juniper,**  
cherries, artichoke stuffed with giblets and verbena jus

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**A treat made with cherries from Provence**

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.



LA MAGDELEINE  
Mathias Dandine  
**THE GRAND MENU**

Set menu chosen and served for the entire table.



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

**Crab in a delicate ravioli with horseradish,**  
minty peas, pea pod jus

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**Mediterranean tuna half-cooked,**  
seasoned bottarga nage

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**Flame-grilled mackerel,**  
marjoram flavour zucchini, bagna cauda, sea fennel sorbet

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**Turbot, cooked in a pan,**  
fennel textures, favouilles juice

And/or

**Rabbit in variations, saddle, rack, liver,**  
simmered on the spot with girolles and physalis with marjoram

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**Magdeleine honey...**  
Madeleine biscuit, lemon sorbet, herbs and ginger, refreshed with pastis

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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