



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 and pastry chef Rudy Morel for the past 6 years



MENU « BUSINESS CLUB »

For Lunch - From Tuesday to 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 € 20



DÉCOUVERTE MENU

Set menu, chosen and served for the entire table.

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

Green asparagus from Provence cooked simply,
lettuce coulis, sea sprouts, lemon sabayon

Cod confit in olive oil,

new potatoes, mussels stewed with tarragon, aigo bouldo

Roasted pigeon from the Red Fox Farm,

Stewed peas and spring turnips with caramelized onions

Strawberry Carocim

Or

« Contemporary rum baba »

Delicacies

Les Agapes and 4 courses menu € 135 - Food and wine pairing 4 glasses 8 cl - € 68
Selection of matured cheese from the “Grand South of France” - Free

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...

Green asparagus from Provence cooked simply,
lettuce coulis, sea sprouts, lemon sabayon

The prawns, just barely cooked, with a pea-like texture,
in a pod broth marbled with pressed prawn heads

The squid, just cooked,
stuffed morels, wild garlic velouté

John Dory, cooked in a pan,
variations on artichokes, clam juice with Noilly Prat

And/or

Suckling lamb prepared in various ways: saddle, rack, sweetbreads,
roasted white asparagus from Provence

Like a pine cone...
grand cru chocolate from Saint Domingue and pine nut praline

Or

« Contemporary rum baba »

Delicacies

Les Agapes and 5 Acts €160 - Food and wine pairing, 5 x 8 cl glasses - €85
Les Agapes and 6 Acts €190 - Food and wine pairing, 6 x 8 cl glasses - €102
Cheese platter, selection from the “Grand South of France” - Free



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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