



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...

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

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

Mallard duck gilded in a pan,
roasted "figo" with hibiscus, pearl juice with fig leaf oil

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 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

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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