



SET MENUS

BALADE EPICURIENNE

In 7 Acts | 340 €

“This enthusiastic and bucolic trek takes adventurous diners through the essence of our culinary philosophy...”

The wine pairings carefully chosen by our team of sommeliers
155 €

AU FIL DU TEMPS

In 5 Acts | 295 €

“Some of the dishes on this menu have been perfected over time, whilst others are more recent, inspired by a gourmet awakening. The menu is designed to bring each together in harmony for you to enjoy.”

The wine pairings carefully chosen by our team of sommeliers
130 €

STROLL THROUGH THE GARDENS...

In 5 Acts | 295 €

“A rousing symphony through Yann Ménard’s kitchen garden, accompanied by ingredients foraged by the botanist Bodo, in 5 acts for vegetarians and diners who enjoy what Mother Nature has to offer.”



À LA CARTE MENU (1/3)

THE SEA

TO START...

Yellowtail and Spider Crab Marinated in Lemon Zest and Bergamot, 91€

Tomalley Ice Cream and Sauce, Thyme Leaves, Raw Spring Vegetables and Herbs

Flame-Grilled Leer Fish in Tribute to Victor Petit, 91€

Rocket Leaves, Smoked Anchovies, Glazed Pineapple Tomatoes and Black Crimean Tomatoes, Skipjack Velours with Wine Vinegar and Wild Myrtle

Langoustines with Chestnut Honey, 120 €

And Rosemary from the Massif des Maures,
Small Tart of Zucchini Blossoms, Chanterelle Mushrooms and Sautéed Almonds

Scarlet Prawns, Slightly Cooked

And Seared with a Hint of Grapefruit, 114€

Roasted and Lightly Charred Broccolettis, Citrus Basil and Natural Aloe Vera,
Hassaku Orange Supreme and Olive Oil Infused with Grilled Prawn Heads

Contemporary Borgne Fish Soup, 98 €

Jean Giono's Gourmandise to Start as a Tribute,
Codfish with Saffron as He Liked to Offer It in the House of Manosque

Rockfish Soup Lightly-Milled Red Ocre and a Poached Egg,
Tigré, Rainbow Wrasse, Scorpionfish and Trumpet Fish

TO CONTINUE...

Spiny Lobster from Cap Lardier Caught by our Fisherman Eric, 147€

Legs Ravioli, Royal with Heads' Coral, Peas and Beans Chicks,
Roma Bouillon Infused with Verbena, Finished with Lobster Oil

Saint-Pierre Cooked in Abalone from Thau Lagoon, 130 €

Baby Leeks, Charlotte potatoes and Furio Red Onions from the Village of Grimaud

Turbot Roasted in a Mill of Trets Butter with Hazelnut and Yuzu, 135 €

Cushion of Greens et Chards from the County of Nice, Flamed Gamberoni,
Some Wild Sorrel Shoots Picked by our Botanist Bodo

Sea Bass Filet and Cheek Cooked in Vine Shoot Embers, 127€

Simple Nage of Local Vine-Ripened Tomatoes,
Roses of Yann Ménard's Courgettes Scented with Alpille Oregano

Scorpion Fish from the Rocky Faults with Aigo-Sau Bouillon, 120 €

Liver Toast, Celery Fondant with Iodised and Fermented Winter Condiments

À LA CARTE MENU (2/3)

THE LAND

TO START...

Harmony of Various Local Vine-Ripened Tomatoes Tomatoes, 85€

First Service: Black Crimean Sorbet and Trets Double Cream with Lambruscum, Quintessence of Plum Tomatoes A La Minute, Petals of Pineapple Tomatoes and Warm French Toast with Caramel

Second Service: Thin Tart and Tatin of Roma Tomatoes Baked in the Baker's Oven Seasonal Wild Flower, Dressing Enhanced with Limono Medica and Marjoram Crio of Chilled Tomato Water to Finish and Sublimate

Zitone Pasta, "A Tribute To a Chef Who Taught Me So Much", 98€

As a Starter, Pasta Delicately Filled with Black Truffle and Foie Gras, Purple Artichokes in Three Textures, Enhanced by Basil

TO CONTINUE...

Zitone Pasta Again, this Time with Succulent Trets Chicken Breast, 300€ For Two or More to Share...

First Service: Either Slow-Cooked and Basted in a Bladder Or Roasted in Natural Fat

Second Service: Thigh Meatball, Oyster, Wing and Slice of Breast, A Truffle and Roasted Bone Consommé, Infused Like a Tea

Young Rabbit with Absinthe and Bacon, 110€

Fennel Fronds and Bulbs Three Ways, Mi-confit Plum Tomatoes with Star Anise, Black Olives Infused with Anise, Bold Salmis Jus, Nebbiolo Vinegar

Veal as We Love It in Provence, in Two Services, 120€

First Service: Carqueiranne Sweetbreads and Kidneys, Capers Pearls, Cœur de Pigeon Tomatoes, Potatoes with Juice and Sage

Second Service: Green Olives Hock Claudette Style, Tête De Veau from My Childhood Memories

Lamb from Sisteron Mountain Pastures, in Two Services, 125€

First Service: Baron and Lamb Chop in Savoury, Argan Oil-infused Jus, an Elegant Vegetable Medley

Second Service: Trotters, Tripe and Shank Braised for 24-Hours, Glazed Little Casseroles of Sweetbreads and Kidneys, Full-bodied Jus Served with Garlic Flower Foam

À LA CARTE MENU (3/3)

CHEESE

My Favourite Local Cheeses, 36€

Lovingly Made by Our Local Cheesemongers

Tome d'Arles by Catherine Fleury and Pear in Three Textures, 40€

Saffron Honey, Seasoned with Bouteillan Oil and Glazed

FROM ORCHARD TO DESSERT MENU

Guillaume Godin's Interpretation of My Sweet Dreams

Feuille à Feuille of Fruits Rouges, 44€

Lychee Chiboust, Succulent Frozen Nougat Ice Cream with Grasse Rose and Caramelised Almonds, Fruit Water Essence, Released Slowly over 24-Hours

Blend of Rhubarb and Apple Fruit, 44 €

The Whole Revived with Lemon Caviar and Buddha's Hand, a Juice Centrifuged A La Minute

A Story about Apricot, Almond and Wild Thyme, 44 €

The Ephemeral of a Hot Soufflé, Almond Ice-Cream,
A Juice Centrifuged A La Minute

A Personal Symphony of Grand Cru Chocolate, 47€

Four Harmonies Proposed:
"Tout Chocolat", Bitter Cacao and Oven Roasted Cacao Nibs
Raspberries Picked at Peak Ripeness, Refreshed with Bergamot
Soft, Silky Brazilian Arabica Coffee, Mousse and Gelée with a Hint of Sweetness
"Casette" and Hazelnuts Delicately Paired with Provençal Citrus