

## **Les Bories Menu**

**130€**

**White card to our Chefs  
For a tasting of 6 courses**

Starter / Fish / Meat / Cheese / Pre-dessert / Dessert

(Menu served for the whole table, until 21h00)

## **Vegetarian Menu**

**80€**

### **Zucchini Flowers**

Basil, pine nuts and ricotta

Or

### **Black Tomatoes from Crimée**

Grilled with the torch, tomatoes sorbet, iced mozzarella

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### **Small Spelt Risotto**

Candied lemon, dried tomatoes

Or

### **Platter of seasonal vegetables**

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### **Cherry, Pistachio**

## **Menu for Little Foodie (5 to 12 years)**

**24€**

Starter, Main, Dessert by our Chef

*Our recipes may contain major allergens (EU regulation 1169/2011), the list of which is available on request*

*All our meats are from French origin  
Net prices*

# Our Chef Ewen Martin



## Propose you their carte menu

Starter / Main Course / Cheese or Dessert 90€




Starter / Main Course / Cheese / Dessert 110€

### THE STARTERS

A la carte

<b>Black Tomatoes from Crimée</b>	35€
Grilled with the torch, tomatoes sorbet, iced mozzarella	
<b>Escalope of Duck Foie Gras</b>	35€
Pan-fried, Cherries from Provence, crispy onions	
<b>Sea Bream</b>	35€
Cucumber, crispy black rice, mint and lime 	
<b>Zucchini Flowers</b>	35€
Basil, pine nuts and ricotta 	

### THE MAIN DISHES

<b>The Sea Bass</b>	42€
Roasted zucchini with lemon thyme, eggplant caviar 	
<b>Red Mullet and Langoustine</b>	44€
Bouillabaisse, preserved fennel with saffron from Luberon 	
<b>Lamb of Provence</b>	44€
The Saddle, crunchy green peas, spring onions	
<b>The farm poultry of Eyragues</b>	42€
Stuffed chard, Sherry condiment 	
<b>Cheeses Board refined</b>	22 €
Monsieur Pellegrini: Master refined from Isle sur la Sorgue	

### Our Pastry Chef Marion Melin

### THE DESSERTS

<b>3 shades of chocolates</b>	22€
Dark, white and milk chocolate from the Opéra chocolate factory	
<b>Cherry, Pistachio</b>	22€
Cherries from Provence, Kriek sorbet, caramelized pistachios	
<b>Strawberries, Yuzu, Basil</b>	22€
Yuzu cream, yuzu and basil sorbet and strawberries from Provence	

Gluten Free



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