

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

Small Spelt Risotto

Candied lemon, dried tomatoes

Or

Platter of seasonal vegetables

Lemon

Whipped ganache and lemon jelly, lemon Sorbet

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

Black Tomatoes from Crimée	35€
Grilled with the torch, tomatoes sorbet, iced mozzarella	
Escalope of Duck Foie Gras	35€
Cooked and raw Melon from Provence, Porto, Hazelnuts 	
Sea Bream	35€
Cucumber, crispy black rice, mint and lime 	
Zucchini Flowers	35€
Basil, pine nuts and ricotta 	

THE MAIN DISHES

The Sea Bass	42€
Roasted zucchini with lemon thyme, eggplant caviar 	
Red Mullet and Langoustine	44€
Bouillabaisse, preserved fennel with saffron from Luberon 	
Lamb of Provence	44€
Glazed White Beans, black Garlic	
Organic Beef Fillet	42€
Preserved Potatoes with herbs, Capers 	
 Cheeses Board refined	 22 €
Monsieur Pellegrini: Master refined from Isle sur la Sorgue	

THE DESSERTS

Chocolate, Hazelnut	19€
Praline mousse, caramelized hazelnuts, ice cream, tuile and chocolate ganache	
Lemon	19€
Whipped ganache and lemon jelly, lemon Sorbet	
Strawberry, Tonka, Vanilla	19€
Strawberries from Provence, tart, ice cream, tonka beans cream	

Gluten Free 

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