

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€

Squash soup

Preserved squash, red onion pickles

Or

Crunchy fennel

Wakame cream and citrus

Small Spelt Risotto

Candied lemon, dried tomatoes

Or

Platter of seasonal vegetables

Chestnut, Blackcurrant and Pecan nut

Chestnut biscuit and mousse, pecan crunch, blackcurrant jelly and 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
Proposes his carte menu
Starter / Main Course / Cheese or Dessert 90€
Starter / Main Course / Cheese / Dessert 110€

THE STARTERS

A la carte

Lobster		36€
Freshness of quinoa, lobster bisque jelly		
Salmon and Butternut		36€
Half-cooked salmon lightly smoked with butternut garnish		
Escalope of Duck Foie Gras		36€
Pear poached in red wine, confit onion		
Rock octopus		31€
Sliced fennel, dressing perfumed with citrus, wakame cream 		

THE MAIN DISHES

Breton lobster roasted in butter		55€
Seasonal and mixed vegetables, bisque		
Mediterranean Sea Bass		44€
Cauliflower, mashed broccoli and red cabbage sauce		
Veal loin prepared in two ways		42€
Pressed celeriac, savory		
Farmhouse guinea fowl from Eyragues		44€
Stuffed cabbage, pumpkin mousseline with thyme		

Enhance your dish with black truffles of Gordes **15€**

Cheeses Board refined		22€
Monsieur Pellegrini: Master refined from Isle sur la Sorgue		

THE DESSERTS

Hazelnut		19€
Praline and hazelnut mousse, chocolate ice cream		
Citrus, Gingerbread		19€
Gingerbread, orange cream and foam, gingerbread ice cream		
Chestnut, Blackcurrant and Pecan nut		19€
Chestnut biscuit and mousse, pecan crunch, blackcurrant jelly and sorbet		

Gluten Free 

All our meats are from French origin
Net prices