



LA TABLE DE PIERRE

CUISINE GASTRONOMIQUE PROVENCALE

First "delicious" steps in our beautiful Provence

- AMUSE BOUCHE -

An appetizer...

Scallops - Fennel - Tonka - Combawa

Scallops cooked "meunière", aniseed velvet, tangy vinaigrette

- ACTE 1 -

Vegetable starter...

Around our first "fevettes" du pays

- ACTE 2 -

Red mullet & Pearly Langoustine - Macerated Citrus

Carrots & Herbs from the Domain

Stuffed red mullet and flash crayfish, citrus mousse, carrots with iodised condiments and a full-bodied jus

- ACTE 3 -

Beef - Celery & Truffles

Cooked and raw beef, compressed celery & truffles, vinaigrette & brioche minute

- DESSERT -

Crunchy pink flowers

& 2 glasses of champagne

Raspberries & 70% dark chocolate

DE L'AMOUR
DANS L'AIR

€150 per person*

*Net price, including service, excluding drinks