



*Philippe Boucher, « Maître Cuisinier de France »,
and Anthony Iorio, Chef de Cuisine, propose :*

“Auberge Menu”

Starter, Main Course, Dessert – 76 €

Soft-White & Lovingly-Matured Cheeses Supplement – 14 €

*For groups of 4 or more, we invite you to choose the same Menu
for all guests*

*Duck Foie Gras Marinated and Cooked at the Auberge,
Apples and Black Pepper Brioche*

Or

*Organic Egg from Mas Ribelly
with Green Vegetables and Current Condiments*

Roasted Monkfish with a Spring Aroma Cardamom

Or

*Veal Blanquette,
Some Seasonal Vegetables and its Lovage Emulsion*

Pear and Saffron Sweet and Vanilla from Madagascar

Or

Exotics Fruits Delicacy