



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

“The Epicurean Menu”

*3 Dishes, Dessert – 96 €
with Soft-White & Lovingly-Matured Cheeses – 108 €*

*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,
Infused Quinces in Hibiscus*

Or

Tataki of Seabass Fillet with Sweet Aioli

Lobster Mousseline, Morels and Coconuts in Shellfish sauce

Or

Scallops Cooked in the Shell with Aromatics and Fine Herbs

*Back of Venison Marinated in Olive Oil with Flavors of the Garrigue,
Just Pan-fried, Grand Veneur Gravy*

Or

*Squab Breast and Candied Leg Ravioli
in the Spirit of a Caillette, Peanut-based Juice*

Hazelnut, Lime and Yellow in Different Textures

Or

Exotics Fruits Delicacy