

LA CARTE

Starters

- 42 € **White asparagus from the Gard**
Obsiblu shrimps in tataré, cucumber condiments, prawn sauce, sardine tuile
- 48 € **Green and white asparagus from the Gard**
Crab meat on asparagus cream, crispy bread with an egg yolk
with extra : Nano of organic caviar Baeri from Neuvic (10g) 25€
- 48 € **Duck foie gras from Landes with cocoa flavour**
Lightly smoked with cocoa bean shells from Ecuador, cocoa pulp and gru   insert, cocoa juice jelly, paprika and apple gel
pineapple carpaccio marinated in elderflower liquor, anise seeds, lemon coriander, pineapple chutney and ginger pickles

Main Courses

- 68 € **Catch of the Day Cooked on "Teppan Yaki"**
Fresh green peas and morel mushrooms, green peas coulis and foam
- 98 € **Roasted turbot with slice of potato crust**
"Tuber M  lanosporum & Aestivum" truffles
Veal meat juice with truffles and X  r  s vinegar
- 70   **Roasted milk-fed lamb from the Alpilles**
Revisited shepherd's pie with green and yellow zucchini, fava beans and tomatoes, juice with thyme flowers
- 70 € **Roasted rack of farm-raised veal, carrot and oregano crust**
Crushed "Annabelle" potatoes with wild garlic, spiced roasted carrots, caramelized sweet onion stuffed with sun-dried tomatoes and anchovies, veal jus with sherry

Our meats originated from France - Prices in euros including taxes - tips are not included
Allergen-sensitive person must tell it when ordering

General content



The Pré Dessert

The Traditional crème brûlée
perfumed with lavender flower from Provence



DESSERTS

28 €

The cheeses

fresh and refined from the provinces of France

26 €

Strawberry from Carpentras in meringue

Mascarpone cream with verbena pepper,
poppy seed madeleine biscuit,
Sichuan pepper ice cream

26 €

Lemon like a floating island

baked mousse of whiped white eggs with lemon-thyme, lemon-zest
shortbread, lemon custard sauce and lightly toasted pine nuts

26 €

Basil cream

Caramelized puff pastry with strawberries, ganache with fresh basil
leaves, strawberry sorbet

28 €

The Chocolate & Mango

(Roasted beans at the Duplanteur Manufactory)

organic chocolate cream from Thaïlande with Tonka bean,
chocolate topsoil, fresh mango marinated in sweet spices, white
chocolate ganache with Tahitian vanilla, dark chocolate ice cream
and mango sorbet

30 €

The Chocolate symphonie

(Roasted beans at the Duplanteur Manufactory)

80% cocoa bean fondant from Thaïlande filled with beetroot infused with
hibiscus, hibiscus in textures jelly and ganache, yogurt ice cream

22 €

Ice cream or sorbets *

* Glaces des Alpes - Maître Artisan Glacier

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[General content](#)

TASTING MENU

«The Mood of Saint-Esprit»

180 €

A 8-courses menu

(Amuse-bouche, 2 starters, fish, meat, cheese, pre-dessert, dessert)
Served for all guests at the table

78 €

«Spirit Of Wine» formula»

(Supplement)

Proposes by our Sommelière Emy Hottois a blind wine pairing
with 6 glasses of wine at 6cl on this tasting menu



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[General content](#)

MENU

le Figuier

118 € Amuse-Bouche, choice of Starter, Fish or Meat, choice of Dessert

Starters

Green and white asparagus from the Gard

Crab meat on asparagus cream, crispy bread with an egg yolk
with extra : Nano of organic caviar Baeri from Neuvic (10g) 25€

-Or-

Duck foie gras from Landes with cocoa flavour

Lightly smoked with cocoa bean shells from Ecuador,
cocoa pulp and gru   insert, cocoa juice jelly, paprika and apple gel ,
pineapple carpaccio marinated in elderflower liquor, anise
seeds, lemon coriander, pineapple chutney and ginger pickles

Main courses

Catch of the Day Cooked on "Teppan Yaki"

Fresh green peas and morel mushrooms,
green peas coulis and foam

-Or-

Roasted milk-fed lamb from the Alpilles

Revisited shepherd's pie with green and yellow zucchini,
fava beans and tomatoes, juice with thyme flowers

Desserts

Strawberry from Carpentras in meringue

Mascarpone cream with verbena pepper,
poppy seed madeleine biscuit,
Sichuan pepper ice cream

-Or-

The Chocolate symphonie

(Roasted beans at the Duplanteur Manufactory)

80% cocoa bean fondant from Tha  lande filled with beetroot infused with
hibiscus, hibiscus in textures jelly and ganache, yogurt ice cream

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LUNCH OF *Christian Morisset*

(EXCEPT PUBLIC HOLIDAYS and CELEBRATIONS)

55 €	Amuse-Bouche, Starter and dessert -or- main course and dessert
61 €	Amuse-Bouche, Starter and main course
75 €	Amuse-Bouche, Starter, main course and dessert

Starter

Green asparagus from the Gard

Gran Serrano IGP Trevelez Ham with vegetables salad,
crispy bread with an egg yolk

-Or-

White asparagus from the Gard

Obsiblu shrimps in tataré, cucumber condiments, prawn sauce,
sardine tuile

Main courses

The catch of the day

Zucchini flower stuffed with Obsiblu shrimp, carrot juice lacto-fermented

-Or-

Roasted milk-fed lamb from the Alpilles

Revisited shepherd's pie with green and yellow zucchini, leg skewer
fava beans and tomatoes, juice with thyme flowers

Dessert

Lemon like a floating island

baked mousse of whipped white eggs with lemon-thyme, lemon-zest shortbread,
lemon custard sauce and lightly toasted pine nuts

-Or-

Basil cream

Caramelized puff pastry with strawberries, ganache with fresh basil leaves,
strawberry sorbet

Drinks formula: 18 € (unchangeable)

Proposed by our Sommelière

- 1 glass of wine (white, red or rosé)
- 1/2 bottle of water
- 1 Coffee

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