Le Figuier de Saint-Esprit

MENU

Tasting Menu

Menu Le Figuier

Lunch Of Christian Morisset

SIGNATURE DISHES FROM CHRISTIAN MORISSET

LA CARTE

DESSERT

DRINKS



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



The cuisine of the day by
Christian Morisset

Assisted in the kitchen by
Christophe Griss

Assisted in the room by
Alexandre Crégniot

and their teams

Follow me,
and beyond
pursuit of excellence
in the way of happiness, I will
lead you to sharing moments
intense and surprising, which will engrave
your memory by the multiplication of symbols,
by the provocation of feelings,
by the alchemy of all your senses in turmoil:

The splendor of yesteryer in today's colors



Le FIGUIER de SAINT-ESPRIT

The Must-Know Dates

Birthday, Christmas

•

Events to Celebrate

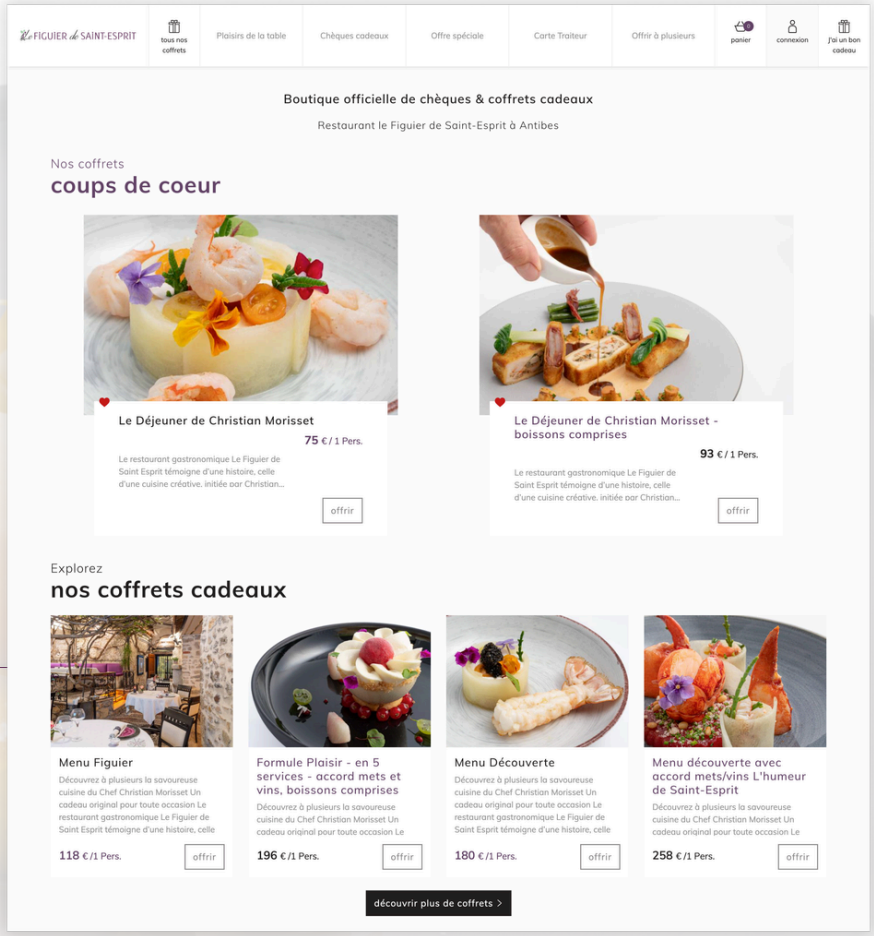
Wedding, friends reunion, professional success

•

Thanks to give

Mutual help, assistance, support

So many reasons to offer those we love a culinary experience, one that the chef and their team will make as memorable as possible.



To this end, we invite you to **visit our online store on our website**, where you can find our various menus (with or without drinks) as well as gift vouchers, all valid for one year.

General content

Le FIGUIER de SAINT-ESPRIT

19 YEARS

FROM 2ND TO 30TH OF NOVEMBER

50% OFF OUR SIGNATURE MENUS*



DAILY PRIZE DRAW

WIN A COMPLIMENTARY LUNCH EVERY DAY

Christian Morisset

***Offer valid on the Figuier Menu and the Tasting Menu**
Not valid on à la carte dishes, beverages, gift boxes, gift vouchers or lunch menus.

CHAMPAGNE
DANIEL PÉTRÉ & FILS
ARTISAN VIGNERON DEPUIS 1748
Cépages rares et anciens

SIGNATURE DISHES

From

Christian Morisset



78 €

Saddle of lamb from Alpilles

Cooked in Vallauris clay, gnocchi with truffles « Tuber Mélanosporum », seasonal vegetables, roasting juice with thyme flowers

Chef's Speciality created in 1988 for the birth of his elder son, Jordan



68 €

Squid ink cannelloni of squid and clams

shellfish juice with basil

Chef's speciality created in 1991 for the birth of his younger son, Matthias

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

General content

LA CARTE

Starters

38 € **Yellowfin tuna marinated in soy sauce and mild spices**
Multicolor quinoa with citrus, mango, fennel, and avocado.
red onion pickled, crispy sardine with squid ink

48 € **Duck foie gras from Landes with cocoa flavour**
Lightly smoked with cocoa bean shells from Ecuador,
cocoa pulp and grué insert, cocoa juice jelly, paprika and apple gel
pineapple carpaccio marinated in elderflower liquor, anise
seeds, lemon coriander, pineapple chutney and ginger pickles

48 € **Scallops from the Bay of Morlaix**
in Tartare with yellow beetroot, persimmon fruit, pomegranate,
seaweed and verbena berries.
in Carpaccio: marinated in lime juice and kaffir lime oil, seasoned with
Espelette chilli, lemon salt, and rose berries from “NA NA”.
shellfish foam and buckwheat tuile
with extra : Ossetra Caviar from Neuvic (10g): 25€

Main Courses

68 € **Catch of the Day Cooked on "Teppan Yaki"**
Fennel confit with turmeric, watercress foam,
fish soup broth

98 € **Roasted turbot with slice of potato crust**
"Tuber Mélanosporum & Aestivum” truffles
Veal meat juice with truffles and Xérès vinegar

48 € **Hare prepared in the style of “Senator Aristide Couteaux”**
Celeriac and potato foam, autumn vegetables, trumpet mushrooms
grand veneur sauce

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 lavander flower from Provence



General content

DESSERTS

28 € **The cheeses**
fresh and refined from the provinces of France

26 € **Milk Chocolate cup 53% cocoa from Brazil**
Roasted Williams pear with Tahitian vanilla, white chocolate ganache with cardamom, lime and ginger jelly, chocolate ice cream from Mexico

26 € **The Citrus**
Cheesecake with kaffir lime zest and Buddha's lime confit, marmalade of Corsican tangerine, bitter orange and cedrate, Basque shortbread, kalamansi sorbet, Suzette sauce

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

22 € **Ice cream or sorbets ***
* Glaces des Alpes - Maître Artisan Glacier



Prices in euros including taxes - tips are not included
Allergen-sensitive person must tell it when ordering

General content

TASTING MENU
«The Mood of Saint-Esprit»

~~180 €~~
90 €

A 8-courses menu

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

~~78 €~~
55 €

«Spirit Of Wine" formula»

(Supplement)

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



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

General content

TASTING MENU
«The Mood of Saint-Esprit»

~~180 €~~
90 €

A 8-courses menu

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

~~78 €~~
55 €

«Spirit Of Wine" formula»

(Supplement)

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

Amuse-Bouche

Scallops from the Bay of Morlaix
in Carpaccio: marinated in lime juice and kaffir lime oil, seasoned with Espelette chilli, lemon salt, and rose berries from "NA NA", autumn vegetable mousseline, pickled Girolle mushrooms, chestnut, Jerusalem artichoke chips, shellfish foam

Squid ink cannelloni of squid and clams
shellfish juice with basil

The catch of the day cooked on « Teppan Yaki »
Crispy bread with wild Argentine prawns, a vegetable juice of beetroot, carrot, and celery, infused with the flavors of Tchuli pepper.

Hare prepared in the style of "Senator Aristide Couteaux"
Celeriac and potato foam, autumn vegetables, trumpet mushrooms
grand veneur sauce

Vacherin and Williams pear, topped with pepper raclette cheese
A crunchy blend of cereals and dried fruits with cashews, pistachios, almonds, hazelnuts, goji berries and pumpkin seeds. Malt vinegar reduction and sprinkled with Madagascar pepper, pink peppercorns, brown sugar, and fleur de sel.

The Traditional crème brûlée
perfumed with lavander flower from Provence

The Citrus
Cheesecake with kaffir lime zest and Buddha's lime confit,
marmalade of Corsican tangerine, bitter orange and cedrate,
Basque shortbread, kalamansi sorbet, Suzette sauce

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

General content

MENU
le Figuier

~~118 €~~
59 €

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

Starters

Scallops from the Bay of Morlaix
in Tartare with yellow beetroot, persimmon fruit, pomegranate, seaweed and verbena berries.
in Carpaccio: marinated in lime juice and kaffir lime oil, seasoned with Espelette chilli, lemon salt, and rose berries from “NA NA”.
shellfish foam and buckwheat tuile
with extra : Ossetra Caviar from Neuvic (10g): 25€

-Or-

Duck foie gras from Landes with cocoa flavour
Lightly smoked with cocoa bean shells from Ecuador, cocoa pulp and grué 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"
Fennel confit with turmeric, watercress foam, fish soup broth

-Or-

Roasted French pork pluma with “Voas Tsiperifery” pepper from Madagascar
Sweet potato mousseline, spice-roasted carrot, braised red Little Gem lettuce, pine seed, black garlic, Parmesan tuile, pork jus with piperade

Desserts

The Citrus
Cheesecake with kaffir lime zest and Buddha’s lime confit, marmalade of Corsican tangerine, bitter orange and cedrate, Basque shortbread, kalamansi sorbet, Suzette sauce

-Or-

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

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

General content

LUNCH OF *Christian Morisset*

(EXCEPT PUBLIC HOLIDAYS and CELEBRATIONS)

29 €	Amuse-Bouche, Main course fish or meat
47 €	Amuse-Bouche, Starter and dessert -or- main course and dessert
59 €	Amuse-Bouche, Starter and main course
75 €	Amuse-Bouche, Starter, main course and dessert

Starter

Yellowfin tuna marinated in soy sauce and mild spices
Multicolor quinoa with citrus, mango, fennel, and avocado.
red onion pickled, crispy sardine with squid ink .

-Ou-

Scallops from the Bay of Morlaix
in Carpaccio: marinated in lime juice and kaffir lime oil, seasoned with Espelette chilli, lemon salt, and rose berries from “NA NA”, autumn vegetable mousseline, pickled Girolle mushrooms, chestnut, Jerusalem artichoke chips, shellfish foam

Main courses

The catch of the day cooked on « Teppan Yaki »
Crispy bread with wild Argentine prawns, a vegetable juice of beetroot, carrot, and celery, infused with the flavors of Tchuli pepper.

-Ou-

Ravioli filled with braised duck leg, spinach, and mushrooms
Autumn vegetables, Bordelaise sauce

Dessert

The Citrus
Cheesecake with kaffir lime zest and Buddha’s lime confit,
marmalade of Corsican tangerine, bitter orange and cedrate,
Basque shortbread, kalamansi sorbet, Suzette sauce

-Ou-

Milk Chocolate cup 53% cocoa from Brazil
Roasted Williams pear with Tahitian vanilla, white chocolate ganache with cardamom, lime and ginger jelly, chocolate ice cream from Mexico

Drinks formula: 18 € (unchangeable)
Proposed by our Sommelier

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

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

General content