

‘À LA CARTE’

STARTERS

- Morel mushrooms from Vers Pont-du-Gard with clams,
Iodized cappuccino, nasturtium oil. 28€
- Green asparagus with cured red tuna,
Toasted brioche, wild garlic pesto sauce. 32€
- Small purple artichokes from Provence prepared several ways,
Smoked herring roe. 26€
- Tarte de légumes printanier et noix de Cajou,
sorbet Skyr, ail des ours. 24€

MAIN DISHES

- Mediterranean shortfin squid,
Grilled white asparagus, black garlic, thyme flavored meat jus. 35€
- Slow-cooked hake,
Carrot with lemon balm, black lemon powder and Bouillabaisse*.
(*Typical fish and shellfish soup from Provence). 30€
- Provence lamb prepared two ways,
Chops and sweetbread, spring onion, garden peas, oyster leaf and meat jus. 39€
- The chef's suggestion 45€

DESSERTS

- Fresh strawberries from the Jardin d'Alix,
Prepared with borage, oats and rice in full-cream milk. 19€
- Lemon, citrus tree leaf ice cream,
Lemongrass meringue. 19€
- Coffee & chocolate from the maison Berger,
Creamy and in thin layers, milky mousse. 19€
- Cheese cart aged by Rémi Nollez 22€

Origin of meats: French • Origin of fish: Mediterranean. VAT included at a rate of 20%. Service is included.

LA TABLE DU CASTILLON

RESTAURANT

OPEN DURING THE MONTH OF APRIL FROM WEDNESDAY TO SUNDAY FOR BOTH LUNCH & DINNER



OUR FOOD IS INSPIRED BY BOTH TERROIR AND COMMITMENT

You are welcome to La Table du Castillon, our gastronomic cooking celebrates and showcases the wonderful riches our terroir has to offer as well as the generosity of the Mediterranean sea.

Our chef uses his talent to produce food that is both authentic and seasonal.

Each dish has a story to tell ; one of passion and respect, that of our local producers with whom we work everyday and that of the fishermen who are committed to responsible fishing.

Savour, share and allow Provence to tempt and delight your taste buds.

CLARINS WELL-BEING MENU

Spring vegetable and cashew nut tartlet
Skr* sorbet, wild garlic.
(*High-protein yoghurt)

Slow-cooked hake,
Carrot with lemon balm,
black lemon powder and Bouillabaisse*.
(*Typical fish and shellfish soup from Provence).

Fresh strawberries,
Creamy shiso, fruity meringue.



69€

GOURMAND MENU

Small purple artichokes from Provence prepared several ways,
Smoked herring roe.

Morel mushrooms from Vers Pont-du-Gard with clams,
Iodized cappuccino, nasturtium oil.

Mediterranean shortfin squid,
Grilled white asparagus, black garlic, thyme flavored meat jus.

Provence lamb prepared two ways,
Chops and sweetbread, spring onion, garden peas, oyster leaf and meat jus.

Coffee and chocolate from the maison Berger,
Creamy and in thin layers, milky mousse.



82€