

## ‘À LA CARTE’

### STARTERS

Crusted pie pâté, of pigeon and foie gras, iodized pickles.	32€
Young Mediterranean mackerel, with pepper, ricotta cheese and tomato.	26€
Crab meat, Served uncooked, fennel, crab meat broth, tarragon oil.	28€
Candied tomatoes from Jardin d'Alix, baby red pepper and herb sorbet, salicornia and yellow sorrel.	24€

### MAIN COURSES

Rack of Provence lamb, Barbequed eggplant, Collioure anchovies with nasturtium, Penja jus.	43€
Farm-reared yellow chicken breast, Two potato gnocchi, potato gratin foam, bottarga (dried cured fish roe) and full-bodied jus.	36€
Pollack (fish), Crunchy green beans, onion and chive oil foam, fish broth foam.	39€
Monkfish tail, Zucchini flower, black Iran lemon and Noilly Prat (vermouth) sauce.	45€

### DESSERTS

White nectarine, Thin petal slices and sorbet with bissap (hibiscus flower) sprinkling of seeds, flowers and herbs.	15€
Chocolate by the maison Nicolas Berger, Namelaka, thin crunchy flakes, iced parfait with roasted cocoa nibs.	19€
A seasonal inspiration.	16€
Cheese trolley matured 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

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Candied tomatoes from Jardin d'Alix,  
baby red pepper and herb sorbet,  
salicornia and yellow sorrel.

Monkfish tail,  
Zucchini flower, black Iran lemon  
and Noilly Prat (vermouth) sauce.

White nectarine,  
Thin petal slices and sorbet  
with bissap (hibiscus flower) sprinkling of seeds,  
flowers and herbs.



69€

## DELIGHT MENU\*

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Young Mediterranean mackerel, with pepper, ricotta cheese and tomato.

Crab meat, Served uncooked, fennel, crab meat broth, tarragon oil.

Farm-reared yellow chicken breast,  
Two potato gnocchi, potato gratin foam, bottarga (dried cured fish roe) and full-bodied jus.

A seasonal inspiration.

79€

## TASTING MENU\*

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Crusted pie pâté, of Costières pigeon and foie gras, iodized pickles.

Crab meat, Served uncooked, fennel, crab meat broth, tarragon oil.

Pollack (fish), Crunchy green beans, onion foam with chive oil, fish broth foam.

Rack of Provence lamb, Barbequed eggplant, Collioure anchovies with nasturtium, Penja jus.

Chocolate by the maison Nicolas Berger,  
Namelaka, thin crunchy flakes, iced parfait with roasted cocoa nibs.

88€

\*Any change in the composition of this menu will be billed at an additional cost of €10.