



RÉCIF

Vegetables

«Tagete et Bergamote»
by Audrey Angelica
Bruno Cayron
La Serre du plan
Jardin d'Orion
Bastien Verdino
Carotte et cocotte
Chemin des mules
Domaine Saint-Vincent
Papaye de Provence
Agrumes du sud
Morgan Orto

Fishermen

Olivier BARDOUX
Mare Nostrum

Cheese Shops

Ma fromagerie Valescure
Ferme de Belveset
Fromagerie de Château-Queyras
La ferme du petit Jabron
La ferme Dei Reicampadis
Fromagerie les alpages

SIGNATURE APERITIFS

SPARKLING LEMON

*Gin 44°N, Limoncello Basil, Lemon, Chervil,
Thyme, Champagne*
€28

PROVENÇAME

*Singlar Whisky Infused with Sesame Oil,
Ginger, Lemon, Grapefruit Bitter*
€28

MARINADO

*GIN XII, Green Tea, Dill, Fresh Cucumber,
Clarified with Almond Milk*
€28

SIGNATURE APERITIFS 0%

TINY NECTAR

*Apricot Purée, Spicy Orgeat Syrup,
Cardamom, Lemon, Almond Milk, Verbena*
€25

SOUTH SWEET MARTINI

*Seedlip 42 Grove, Orange Marmalade, Orange Blossom,
Fig Leaf Syrup, Lime*
€25

CLASSIC COCKTAILS
AVAILABLE UPON REQUEST

«SURPRISE» EXPERIENCE MENU

3 menu options

«ALL VEGETAL»

In 6 Courses
150 €

«TRIBUTE TO THE MEDITERRANEAN»

In 6 Courses
185 €

«GOURMET STROLL»

In 8 Courses
210 €

The menu is offered exclusively for the entire table. We are able to provide information on the origin of our products. An allergen menu is available upon request.
Prices are inclusive of taxes and service. The restaurant does not accept checks.