

STARTERS:

The Shrimp (15€)

Sautéed shrimp with anise, creamy peas, celery emulsion and curry-spiced red pepper pickles.

The Duck (16€)

Homemade smoked duck breast, apples and old-fashioned mustard mayonnaise.

The Tomato (13€)

Tomato tarte tatin with honey and thyme, mozzarella pearls with homemade green pesto.

DISHES:

Tuna (29€) +€5 in the Troubadour Menu

Tuna tataki, fresh strawberry basil and sweet chili, lime siphon and gel, pan-fried crunchy vegetables.

The Veal (28€)

Slow-cooked Veal in its juices, fresh mushrooms in broth and sautéed potatoes.

Beef (28€)

Beef fillet with spicy or non-spicy Chimichurri sauce, sautéed potatoes.

Asparagus (24€)

Risotto with Ventoux Asparagus, aged parmesan and roasted walnuts.

The Lamb (26€)

Roast saddle of lamb with grape must cream, pan-fried crunchy vegetables.

DESSERTS:

The Cheese (12€)

Selection of cheeses from the Pernes train station cheese shop.

The Choux (12€)

Choux pastry with vanilla diplomat cream and warm chocolate sauce.

The Strawberry (12€)

A twist on Tiramisu: pink biscuit with Carpentras strawberries, airy mascarpone.

Seasonal Fruits (12€)

Assorted plate of organic seasonal fruits and homemade sorbet.