

PRELUDE (starters):

The Egg (15€)

Perfect egg, piperade, Espelette pepper espuma and chorizo chips.

The Salmon & Leeks (16€)

Salmon gravlax mosaic with Thai-spiced leeks, light vinaigrette and tangy whipped cream.

The Melon (13€)

Thinly sliced Pernois melon, basil pesto and homemade herb sorbet.

THE MOMENT (dishes):

The Beef (29€) **+€5 in the Troubadour Menu**

Angus beef hanger steak, Choron espuma and Pont-Neuf potatoes.

The Watermelon (26€)

Smoked and grilled watermelon steak, feta condiment and seasonal vegetable mille-feuille.

The Salmon (28€)

Salmon tartare with exotic flavours (mango, passion fruit, pomegranate) Pont-Neuf potatoes.

The Duck (28€)

Sliced duck breast, with Ventoux honey and lavender, seasonal vegetable mille-feuille.

The Turkey (26€)

Slow-confit boneless turkey thigh in Provençal jus, heirloom tomatoes compote and Pont-Neuf potatoes.

SWEET FINALE (desserts)::

The Cheese (12€)

Selection of cheeses from Fromagerie de la Gare (Pernes les Fontaines).

The Chocolate (12€)

White chocolate entremets, sweetcorn center and saffron mango coulis.

The Peach (12€)

Roasted peach with rosemary, almond crumble, red fruit gel and homemade sorbet.

Seasonal Fruits (12€)

Carpaccio of seasonal fresh fruit with Elderflower syrup.