



LA TABLE DU VENTOUX

STARTER

Heirloom tomatoes, and buratta	17 €
Duck liver, wine and condiments' jelly, warm brioche	16 €
Sea bream ceviche, lime and spices	23 €
White asparagus from Mazan, lemon espuma	18 €
Cured wagyu beef from Kobe province (100g)	45 €
Beef tartar and truffle of Ventoux, thin french fries	27 €

VEGETAL

Vegetable gaspacho and focaccia	16 €
Fenel's confit	21 €
Casarecci's pasta with provencal vegetables	18 €
Acquarello risotto, parsley and coriander	21 €
Green burger, squash seeds, thin french fries	20 €

FISH

Camargue's salt crusted sea bream, courgette and my ratatouille	31 €
Blue lobster, corail sauce and basil, fenel's confit	45 €
Rockfish in a bouillabaisse	28 €
Catch of the day from « Les Calanques » (100g)	11 €

TERROIR

Wild rump's veal, truffled mashed potato, thyme's jus	28 €
Slow-cooked beef, chateaufeuf du pape, seasonal vegetables	23 €
Wild duck breast, spices' crust	22 €
Black Angus Tenderloin, side of your choice	28 €

SELECTION OF SIDES (8€)

Thin French fries
My Ratatouille
Fragrant rice with sweet spices
Mashed ratte potatoes, choice of flavor: plain, truffled, olive oil or smoked sweet pepper

DAIRY

Cheese selection from master affineur Madame Déal	15 €
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SOMETHING SWEET

Fruits sorbets and ice creams from Provence orchard	15 €
Pavlova and strawberries of Carpentras	15 €
Warm souffle with Araguani chocolate	15 €
Mint poached pear, Beaufort de Venise sorbet	15 €
Fine apple tart, salted caramel, Bourbon vanilla ice-cream	15 €

DISCOVERY

For our little ones, Chef will suggest succulent dishes according to their tastes	18 €
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