

### **Confit aubergine**

cherry tomatoes and herb goat curd 23

### **Swiss chard green raviole**

parmesan cream and wild rocket leaves 28

### **Locally-caught bream**

marinated, coriander and lemon 29

### **Barigoule-style artichokes**

tuber aestivum 30

### **Line-caught hake**

meunière, fennel and shellfish 42

### **Mediterranean red porgy**

tomato marmelade and basil 46

### **Moutain pork chop and ribs**

seasonal vegetables 40

### **Bergers de France lamb**

celery and celeriac, sweet pepper 42

### **Loin of veal with sage**

heritage carrots 46

### **Selection of local cheese**

mixed herbs 18

### **Homemade ice cream & sorbet 14**

#### **Plums from Brignoles**

as a tartlet, thyme ice cream 14

#### **Figs, sangria jus**

strawberry sorbet 15

#### **Berry Charlotte 16**