

Young rabbit ballotine and potted meat

pickles and shaved seasonal vegetables 26

Tender vegetables from Provence

cooked with olive oil, gamberoni and fresh herbs 28

Potatoes and pumpkin gnocchis

undergrowth mushrooms and crusty lard 30

Foie gras natural cooked

walnut and apple chutney 32

Line-caught hake

cooked with a bouillabaisse juice and saffron 38

Mediterranean John Dory

shell and bourride juice 46

Mountain pork chop

turnips from our garden 36

Roasted rump of veal

carrots variation and sage 44

Yellow chicken from “Les Landes”

barigoule artichokes and chanterelle mushrooms 42

Selection of local cheese

herbs mesclun 18

Fresh goat cheese from Les Roves

honey from Cotignac 14

Home made ice-cream and sorbets 14

Pistacchio/ Morello soufflé 17

Roasted apples, pears and grapes

vanilla ice cream 16

Parfait caramel

crispy chocolate 16

MENU DE SAISON

74€ excluding beverage

Tender vegetables from Provence

cooked with olive oil, gamberoni and fresh herb

Line-caught hake

cooked with a bouillabaisse juice and saffron

Yellow chicken from “Les Landes”

barigoule artichokes and chanterelle mushrooms

Fresh goat cheese from Les Roves

honey from Cotignac

Pistacchio/ Morello soufflé

MENU DE L'ABBAYE

98€ excluding beverage

Foie gras natural cooked

walnut and apple chutney

Potatoes and pumpkin gnocchis

undergrowth mushrooms and crusty lard

Mediterranean John Dory

shell and bourride juice

Roasted rump of veal

carrots variation and sage

Selection of local cheese

herbs mesclun

Parfait caramel

crispy chocolate

NET PRICES IN EURO, SERVICE INCLUDED

According to the legal requirement controls by the decret dated 17/12/2002 n°2002-1465,
the Abbaye de la Celle & its suppliers, engage and guarantee the French origin of all their meats

Au2017