

**Menu Le Mas d'Aigret : Starter + Main Course + Cheese or Dessert**  
**54€**

**STARTERS:**

Chilled Pea and Mint Velouté, Fresh Goat Cheese from Aureille	18€
Egg boiled at 64°C, Green Asparagus Cream, Roasted Asparagus, Croutons	18€
Rice Vinegar Marinated Mackerel, Spinach and Broccoli Purée, Vierge Sauce, Spring Onions, Pomegranate and Tarragon	18€
Chicken & Foie gras terrine with dried apricots, Spiced Red Onion and pickled vegetables	18€

**MAIN COURSES :**

Line-caught fish of the day, Camargue red rice with peas, bull-cured sausage, bouillabaisse jus	32€
12-Hour Slow-Cooked Beef Chuck, Pressed Potatoes with thyme, Roasted Baby Carrots, Olive Jus	32€
Lamb Shoulder cooked at low temperature, Panisse, Chickpea and Coriander Salad, Roasted zucchini purée, honey and thyme jus	34€
Linguine, caramelised onion purée, glazed pearl onions, roasted butternut	28€

**DESSERTS :**

Selection of regional cheeses and goat cheeses from les Alpilles	13€
Strawberry and Verbena Cake	13€
Vanilla crème brûlée	13€
Dark chocolate and caramel finger with cocoa crumble	13€
Artisan ice creams and sorbets from "maison Ravi" 3 scoops	13€

**CHILDREN'S MENU (Up to 12 years old):**

Meat or fish fillet with side dish, 2 scoops of ice cream and syrup	25€
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