

Served every evening for dinner (7pm - 21pm)
& Saturday and Sunday for lunch (12 - 2pm)

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

STARTERS:

Foie gras terrine with apricot chutney and jelly, toasted brioche (+€6 supplement in the set menu)	28€
Scallop carpaccio with exotic fruit vinaigrette, tangy condiments	25€
Green asparagus, poached egg, orange and wild garlic condiment	18€
Slow-cooked eggplant, eggplant caviar, ricotta mousse and confit garlic	18€

MAIN COURSES :

Penne with tomato and basil sauce, ratatouille, sun-dried tomato pesto	28€
Slow-cooked pork tenderloin, celery and apple purée, carrots and mushrooms, creamy mustard and tarragon jus	32€
Pan-seared catch of the day, grilled leeks, green peas, crispy zucchini tagliatelle, verbena and lemongrass beurre blanc	32€
Roasted rack of lamb, artichokes, cherries, potatoes, thyme lamb jus	34€

DESSERTS :

Selection of regional cheeses and goat cheeses from les Alpilles	13€
Creamy vanilla rice pudding, seasonal berry compote and toasted almonds.	13€
Light chocolate mousse, cocoa crumble, Castelas black olive oil and fleur de sel	13€
Pistachio crème brûlée.	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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