

MENU OF MAS D'AIGRET: STARTER + MAIN COURSE + CHEESE  
OR DESSERT 56€

STARTERS :

Semi-cooked duck foie gras, lightly spiced pineapple chutney,  
toasted brioche (+€6 supplement within the menu) 28€

Roasted zucchini with basil, ricotta mousse with confit garlic,  
aromatic olive oil 18€

Sea bream ceviche, bell pepper leche de tigre and seasonal condiments 22€

Confit and crispy leek, tarragon Caesar sauce, pickled vegetables 18€

Starter of the day

MAIN COURSES :

Penne pasta with crushed tomatoes and basil, ratatouille, homemade red pesto,  
and baby arugula 28€

Lamb from Alpilles with black olives, panisse with preserved lemon,  
cooked and raw cauliflower, thyme lamb jus 34€

Catch of the day, sautéed seasonal green vegetables, toasted almonds,  
cherry tomatoes, spring onion and peach sauce vierge 32€

Veal rump tartare, zucchini carpaccio, smoked haddock, gribiche sauce, and  
brown-butter mashed potatoes 34€

Main course of the day

CHEESES AND DESSERTS :

Cheese plate from our regions 13€

Trio of artisanal ice creams and sorbets from "Ravi" 13€

Chocolate siphon mousse, cocoa nib crumble, vanilla-infused olive oil,  
and Camargue sea salt flakes 13€

Garden lavender crème brûlée 13€

Seasonal fruit and pistachio crumble, red fruit coulis,  
vanilla whipped cream 13€

Dessert of the day

CHILDREN'S MENU (UP TO 12 YEARS OLD)

Plate of meat or fish with garnish, 2 scoops of ice cream and  
syrup 25€