

PAVILLON SÉDILLE

Our Partners & Suppliers

Because the quality of a dish begins with the excellence of its ingredients, we have chosen to collaborate with producers and artisans who share our values.

Vegetables & Herbs

Our vegetables come from Jeannot, a producer in Sénas, and from Taieb, greengrocer at Le Lapin Blanc, who supply us with fresh, seasonal produce.

Microgreens

Our microgreens come from Wesh Grow, a specialist renowned for the quality and diversity of its crops.

Fish & Seafood

We work with a fish wholesaler from Le Grau-du-Roi for our wild-caught fish, and we select our farmed fish from partners based in Cannes, ensuring freshness and traceability. Our shellfish come from Mad in Paimpol, a producer from the Côtes-d'Armor, and our oysters from Camargue Coquillage.

Meats

Our meats are carefully selected from La Table de Solange, breeder and butcher from Aveyron as well as from Boucherie M.V.H in La Cabucelle, renowned for its expertise.

Coffee

Our coffee comes from Maison Lucciani, an artisan roaster with exceptional expertise.

Wines

Our wine selection highlights dedicated growers who produce organic, biodynamic, or natural cuvées.

Human-scale estates that respect the land and traditions, reflecting our high standards and our passion.

Welcome to
PAVILLON SÉDILLE
By Sidi Salhi



MENU

On the menu...

Starters

| | |
|--|---------------|
| Fish carpaccio, depending on the catch, with citrus and bottarga | 21€ |
| Slow-cooked shredded confit lamb, chorba-style, with preserved lemon | 21€ |
| Early asparagus, with wild garlic and Camargue clams | 18€ |
| Oyster platter from Maison Camargue Coquillages (x6 / x9 / x12) | 15 / 23 / 28€ |

Main Courses

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| Seabass fillet, bouillabaisse-style | 35€ |
| Aveyron veal rump, black garlic cream, smoked tarama & buttery mashed potatoes | 32€ |
| Lobster, gently cooked in argan oil, with peas, rhubarb & a rich bisque | 42€ |
| Galician blonde beef rib steak (approx. 1.2 kg, dry-aged 30 days), black garlic cream & buttery mashed potatoes | 90€ |

Dessert

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|--|-----|
| Selection of cheeses by Alain Mazard & Le Fil Bleu, hand-cut | 20€ |
| Chocolate cake with lime zest | 10€ |
| Toasted brioche, orange blossom caramel, Nice oranges & cinnamon whipped cream | 12€ |
| Traditional Crêpes Suzette, prepared before your eyes | 14€ |



Between Two Shores Menu



€80 per person – drinks not included
Food & Wine Pairing – €50

AMUSES-BOUCHES

Selection of amuse-bouches

STEP 1

Chorba, almost like at home

Confit lamb, preserved lemon, traditional broth

STEP 2

The onion, somewhere between a bistro-style onion soup & a homemade tajine

Spiced onion confit, broth
Roasted pearl onions with thyme and garlic

STEP 3

Spring lobster

Lobster poached in argan oil
Rhubarb, green peas & bisque foam

STEP 4

Winter indulgence

Aveyron veal, land & sea style, black garlic cream

STEP 5

Prune & Brousse du Rove

Amaretto, buckwheat & pumpkin seeds

STEP 6

Tribute to Sekkina

Garden orange with orange blossom and cinnamon, just like childhood

A Stroll Through Provence Menu

€60 per person – drinks not included
Food & Wine Pairing – €40

AMUSES-BOUCHES

Selection of amuse-bouches

STEP 1

Fresh fish from our coasts

Fish carpaccio, depending on the catch, with citrus & bottarga

STEP 2

First Provence asparagus

Beautiful asparagus in different textures
Sea-inspired accents from the Camargue

STEP 3

Mediterranean Fish

Fish of the day, with citrus & saffron

STEP 4

Tribute to Sekkina

Garden orange with orange blossom and cinnamon, just like childhood

A Grand Tour of Provence Menu

80€ per person – excluding drinks
Food & Wine Pairing – 50€

AMUSES-BOUCHES

Selection of amuse-bouches

STEP 1

Fresh fish from our coasts

Fish carpaccio, depending on the catch, with citrus & bottarga

STEP 2

First Provence asparagus

Asparagus in a variety of textures
Sea-inspired accents from the Camargue

STEP 3

Spring lobster

Poached lobster in argan oil
Rhubarb, peas, bisque foam

STEP 4

Mediterranean fish

Catch of the day, bouillabaisse-style

STEP 5

Provençal Colonel

Lemon sorbet, local liqueur, puffed buckwheat & rosemary

STEP 6

Tribute to Sekkina

Garden orange, orange blossom & cinnamon, like a taste of childhood

PAVILLON SÉDILLE

Wine List



White Wines

| | | | |
|---|-----|--|------|
| Domaine Chaume Arnaud – Pontias | 29€ | Domaine Lassarat & Fils – <i>Saint-Véran</i> 2022 | 49€ |
| Domaine de la Mongestine – <i>Roussane</i> | 38€ | Domaine de la Mongestine – <i>Georgette</i> | 59€ |
| Château de Plaisance – <i>L'Anjou Blanc</i> | 47€ | Domaine de La Soula – <i>La Macération</i> | 55€ |
| Domaine de la Vigne Mouton – <i>Négociée</i> | 39€ | Domaine Lassarat & Fils – <i>Pouilly Fuissé</i> <i>1er Cru 2022</i> | 75€ |
| Domaine Montirius – <i>La Muse Papilles</i> | 45€ | Domaine Zusslin – <i>Riesling – Clos</i> <i>Liebenberg</i> | 75€ |
| Domaine Lafran-Veyroles – <i>Bandol</i> | 52€ | Domaine de Juchepie – <i>Paradis 2020</i> | 85€ |
| Domaine Sylvain Pataille – <i>Bourgogne</i> <i>Aligoté</i> | 52€ | Domaine Sylvain Pataille – <i>Marsannay</i> | 90€ |
| Domaine des Gandines – <i>Mâcon</i> <i>Villages</i> | 45€ | Domaine Revelette – <i>Le Grand Blanc</i> 2022 | 95€ |
| Domaine Zusslin – <i>Au'Rigines</i> | 47€ | Domaine Gavoty – <i>Premier Rôle 2022</i> | 125€ |
| Domaine de L'Écu – <i>Orthogneiss</i> | 45€ | Domaine Armand Heitz – <i>Meursault</i> 2021 | 135€ |
| Domaine de La Soula – <i>Trigone Blanc</i> | 49€ | | |
| Domaine de Lorient– <i>Saint-Péray</i> | 52€ | | |
| Domaine La Tour du Bon– <i>Bandol Blanc</i> | 59€ | | |

Rosé Wines

Domaine Gavoty – Clarendon Rosé 59€

Sparkling Wines

Domaine des Hautes Terres – Joséphine 45€

Domaine Lançon – black édition 95€

Magnums

Clau de Nell – Violette 2019 / 2020 165€ / 145€

Clau de Nell – Grolleau 2018 155€

Domaine de Sulauze X J.M Espinasse – Ephemera 105€

Domaine Franck Cornelissen – Susucaru 110€

Domaine Lassarat & Fils – Pouilly Fuissé 155€

Domaine Lassarat & Fils – Saint-Véran 135€

Red Wines

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|--|-----|--|------|
| Domaine Chaume Arnaud – Côtes du Rhône | 29€ | Domaine La Tour du Bon – <i>En-Sol</i> | 85€ |
| Domaine Terres d'Hachène - Au fil des Siècles | 35€ | Domaine de Lorient – Cornas | 89€ |
| Domaine de la Réalrière – Cul-Sec ! | 37€ | Domaine de la Réalrière – Teroyas | 79€ |
| Château Val d'Arenc - Bandol | 39€ | Domaine Montcalmès – <i>Terrasse du Larzac</i> | 69€ |
| Domaine Marcel Lapière – Le Beaujolais | 42€ | Domaine Thierry Germain – <i>Terres chaudes</i> | 54€ |
| Domaine Franck Cornelissen – Susucaru | 55€ | Domaine Thierry Germain – <i>Franc de Pied</i> | 65€ |
| Château Revelette – PUR rouge | 47€ | Domaine Zusslin – Pinot Noir – <i>Bollenberg</i> | 69€ |
| Domaine Parès Balta – Indigena | 39€ | Château Revelette – Le Grand Rouge | 95€ |
| Domaine Clusel Roch – Côtes du Rhône | 57€ | Domaine Clusel-Roch – Côte Rôtie | 115€ |
| Domaine La Tour du Bon – Bandol Tradition | 59€ | Domaine Montirius – Le Clos | 110€ |
| | | Domaine Armand Heitz – Pommard | 169€ |

Apéritifs

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|---|-----|
| Ricard / Pastis | 5€ |
| Apérol Spritz | 10€ |
| Hugo Spritz | 12€ |
| Negroni | 12€ |
| Les Mules - Moscow, London, Jamaican... | 12€ |
| Mojito / Maracuja Mojito | 12€ |
| Bellini | 17€ |
| Coupe de Champagne | 15€ |
| Kir | 10€ |
| Martini | 8€ |
| Kir Royal | 16€ |

Digestifs

La Maison Ferroni

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|--|-----|
| Whisky Roof Rye – 7 ans | 14€ |
| Whisky Roof Rye « Les Guêpes » - 14 Ans | 18€ |
| Rhum Ambré | 10€ |
| Rhum Brut de Fut – Trinidad 2017 | 16€ |
| Rhum Honey & Safran | 12€ |
| Gin Juillet | 10€ |
| Gin Juillet Main de Bouddha | 12€ |
| Pastis Millésimé – Château des Creissauds | 15€ |
| Gin The Gardener | 14€ |
| Vodka Maison Solignac - Nature, Citron et Lait, Cumin des Près | 12€ |
| Liqueur d'Agrume Maison Bonard | 10€ |
| Limoncello | 7€ |
| Get 27 | 7€ |
| Grappa | 8€ |
| Amaretto | 10€ |
| Jack Daniel's – Single Barrel | 16€ |
| Whisky Monkey Shoulder | 10€ |
| Poire Williams | 8€ |

Le Château Beaupin

An Architectural Heritage on the Mediterranean

Nestled in the heart of Pointe Rouge, between the Marseille hills and the sea, Château Beaupin is a treasure of history and architecture, discreetly shielded from view.

Built in 1873, it is the work of Paul Sédille, a renowned 19th-century architect whose influence left its mark on both Paris and Provence. A disciple of Viollet-le-Duc, Sédille belonged to the lineage of great renovators of French heritage, yet distinguished himself with a pioneering approach: he was among the first to conceive architecture as a total art, closely integrating ornament, structure, and function.

He is notably responsible for the spectacular reconstruction of the department store Le Printemps in Paris after the 1881 fire, combining iron and glass architecture with decorative arts in a visionary spirit. He collaborated with painters, mosaicists, and ceramists, including Jules Loebnitz, to create a dialogue between the arts within a single architectural space. Sédille also designed numerous townhouses, villas, and even exotic projects, such as decorative pavilions for World Expositions.

Château Beaupin reflects this same philosophy. Originally conceived as a summer residence for a bourgeois Marseille family, its Neo-Renaissance style unfolds with sobriety and elegance: symmetrical façades, sculpted cornices, generous openings, and a subtle mastery of capturing southern light. Perched on a promontory, the house once overlooked a park that stretched down to the sea, in an area that remained largely wild.

Long abandoned and fragmented, the château might have disappeared unnoticed. But a passionate, patient, and respectful restoration gave it a contemporary rebirth. Today, Château Beaupin is once again a living, creative, and shared space, blending intimate hospitality, gastronomy, and events.

The restaurant where you are dining embodies this spirit: it draws from history to better nourish the present. The goal is not to recreate the past, but to make it converse with today's world, in a spirit of transmission, beauty, and authenticity.