



## MENU

### STARTERS TO SHARE... (OR NOT)

Beet carpaccio / fresh sheep's cheese / garlic croutons / fresh mint / preserved lemon zest / toasted hazelnuts – €16

Sea bass crudo, simply prepared, bottarga & seasonal fruit – €16

Oyster platters – No. 3 – Camargue Coquillages x3/6/12 – €10 / €18 / €32

Shrimp bouquet with mayonnaise (200g) – €12

Asparagus mimosa – €12

Japanese-style tuna tartare – €21

### OUR SALADS

Fennel salad / cheese / apple / walnuts / croutons / cucumber – €21

Authentic Caesar salad – €25

### TO GRILL !

Glazed tuna skewer (200g) – €20

Marinated flank steak (200g), spiced – €15

Chicken skewers with marinated olives x2 – €12

Fine merguez sausages x3 – €12

European sea bass (from Frioul) (400g or 1kg) – €25 / €59

### EXCEPTIONAL MEATS

Rib of beef (1.2kg) – €90

AOP "Fin Gras du Mézenc"

by Brice Pellevoisin

Veal chop (600g) – €45

AOP Veau d'Aveyron

by La Table de Solange

### DESSERTS - €10

Chocolate cake, lime zest & olive oil from Les Baux-de-Provence

Strawberry–rhubarb pavlova & combava

Vanilla crème brûlée

House cheese selection by Alain Mazard

### GRILL PLATTERS

The Garden Platter (2–3 people) – €49

1 Asparagus mimosa / 1 Beet carpaccio

2 Chicken skewers

3 Merguez sausages (Coquières)

1 Marinated flank steak

The Little Beaupin (2–3 people) – €79

1 Asparagus mimosa / 1 Sea bass crudo

3 Merguez sausages (Coquières) OR 2 Chicken skewers

1 Veal chop

1 Marinated flank steak

The Tall Beaupin (3–4 people) – €149

1 Asparagus mimosa / 1 Sea bass crudo / 1 Tuna tartare

1 Rib of beef

1 Veal chop

1 Marinated flank steak

*Our grilled dishes are served with a trio of house-made sauces, Pont Neuf potatoes, and a seasonal salad.*