

La Table d'Hôtes du Domaine au Cœur des Alpilles



Menu: Starter, Main course, Dessert
From 7.30 pm - Reservation at least 1 day in advance

Friday
38 € / person

The Artichoke Barigoule du Chef
The Aïoli, quite simply
Crème brulée, local lavender



Saturday
42 € / person

The Eggplant caviar, local melon & pine nuts
The bavette de Taureaux 51, Camarguaise potatoes
& carrots from the sands
The lemon duo in a glass jar, tangy crumble

Sunday
38 € / person

The Bouchot mussel & grilled corn, shellfish juice emulsified in olive oil
The Small Provençal Vegetables Stuffed
The panacotta, candied apricots from the Domaine, St Rémy basil

