



## **Le Restaurant**

**A menu signed by our  
Chef Rodolphe Loury**

**Opening hours  
Every evening from 7 pm to 10 pm**

**Taxes and services included  
Net prices in Euros  
Payments accepted :  
Cash, Visa, Mastercard, American Express**



## La Carte

### First Act :

Veils of locally caught fish flavored with red fruits,  
orange blossom, fresh cheese in the spirit of a tzatziki **31€**

Eggplant crunch, textured tomatoes and summer vegetable juice **24€**

Our seasonal "vegetable garden" and it's truffled topsoil **29€**

Chicken egg in « cromesqui », scents of the undergrowth, wild garlic **23€**

### Second Act :

Sisteron lamb shoulder confit Provençal style  
all around the turnip, iodized olive condiment **38€**

Mediterranean vegetables in Romertöpf flavored with coconut oil,  
Basil pesto, arugula **32€**

Local sea bass pricked with lardo di colonnata,  
Provençal artichokes, anchovy cream **42€**

Vitel'tonné in caper powder, cloud of potatoes as a delicacy **46€**



## La Carte

### Final Act :

Assortment of Matured cheeses	<b>24€</b>
Lazare cherries, Breton shortbread with tarragon, pistachio	<b>20€</b>
Crispy Strawberries, elderberry flavored infusion	<b>20€</b>
Iced Parfait with fresh herbs, lemon heart, natural juice flavored with verbena	<b>17€</b>
Lightness of chocolate from Grasse mint and citrus	<b>19€</b>



LE CAGNARD

## Our Menus

### « Le Petit Ecu »

L'avant-goût d'antan  
As an Appetiser

Our seasonal « vegetable garden » with it's truffled topsoil

Sisteron lamb shoulder confit Provençal style  
All around the turnip, iodized olive condiment

Iced Parfait with fresh herbs, lemon heart,  
natural juice flavored with verbena

**60€**

**This menu is exclusively served from Monday to Thursday**

**All our menus prices are calculated beverage not included  
Per person and accorded to the number of courses for the whole table**

**Taxes and service are included**



## **Le Jardin des 5 Sens**

L'avant-goût d'antan  
As an Appetiser

Served in 5 courses  
And according to the Chef's inspiration

**68€**

## **« Le Festin des Templiers »**

L'avant-goût d'antan  
As an Appetiser

Chicken egg in « cromesqui », scents of undergrowth, wild garlic

Local sea bass pricked with lardo di colonnata,  
Provençal artichokes, anchovy cream

Mediterranean vegetables in Romertöpf flavored with coconut oil,  
Basil pesto, arugula

Lazare cherries, Breton shortbread with taragon, pistachio

**72€**



## Le Régal du Château

L'avant-goût d'antan  
As an Appetiser

Veils of locally caught fish flavored with red fruits  
Orange blossom, fresh cheeses in the spirit of a tzatzíki

Our seasonal « vegetable garden » and it's truffled topsoil

Sisteron lamb shoulder confit Provençal  
All around the turnip, iodized olive condiment

Local sea bass pricked with lardo di colonnata,  
Provençal artichokes, anchovy cream

Assortment of matured cheeses

Lightness of chocolate from Grasse  
Mint and citrus

**125€**

**This « degustation » menu is a journey through  
the culinary universe of our Chef Rodolphe Loury**