

# La Palmeraie

Jimmy COUTEL

## *Starters*

- Lightly cooked razor clam shells, "24-hour" braised beef,  
jus and chanterelle mushrooms sautéed in persillade. 34
- Roast crayfish, sand shrimp bouillon with trumpet mushrooms,  
squid, beetroot and cauliflower. 36
- Grilled duck foie gras served cold, Butternut squash confit,  
white grapes and pine nuts. 38
- Gambas Carabineros marinated in citrus juice, almonds,  
verbena from the estate and zucchini from Provence. 42

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## *Fish*

- Pan-fried seabass, steamed leeks with shellfish, potatoes soufflé,  
samphire with buckwheat seeds. 56
- Red mullet served up in two ways,  
pan-fried in the skin, celeriac with truffle;  
thin marinated strips, glazed pork belly and girolle mushrooms. 58
- Langoustines Royales cooked gently in olive oil,  
crab cannelloni, chorizo and crunchy relishes. 68

## *Meat*

Iberian Presa cooked in a sautoir, salsify, fondant parsnips, crushed hazelnuts and slithers of foie gras.	46
Roast pigeon, smoked aubergine with sprigs of thyme, thighs stuffed with tomatoes and a gilet vinaigrette.	50
Paul Renault Coucou de Rennes chicken in marjoram butter, agnolotti with chanterelle mushrooms, squash and white lardon.	62

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Our selection of fine cheeses from Monique Mayer (Saint-Rémy de Provence)	20
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## *Desserts*

Fresh and cooked Solliès figs in a raspberry with star anise, almond shortbread and fig compote.	19
Blackberries in season and coconut, one in a compote, the other in a mousse, dark chocolate shell.	19
Marron de Collobrières (chestnut) in two acts, creamy mascarpone and vanilla bourbon; crispy meringue and whisky flavoured chestnut ice cream.	19
Illanka 63% dark chocolate, combava ganache, peanut and kumquat praline.	19

Our meat comes from France and Spain.  
Tuber Aestivum Truffles.  
Prices in euros: includes VAT and service charge.

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## Signature Menu

5 courses 115 €

4 courses 95 €

Au fil de la saison

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Butternut squash,  
octopus, capers.

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Calf's head,  
Violet artichokes, fresh walnuts.

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John Dory,  
turnips and anchovy.

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Dombes duckling,  
polenta, chestnuts and figs.

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Calisson,  
Glazed and wild strawberries.

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Gourmandises

Wine paired with courses (5 glasses) 50 €

Cheese selection 15 €