

La Palmeraie

Jimmy COUTEL

Starters

- Cheek of beef and perugina in a hurry, melting parsnip,
oil juice, melting roots and roasted almonds 34
- Cep mushroom cap baked in a pine-scented puff pastry case,
finely cut stalk on a crust of fresh herbs. 40
- Gillardeau oyster cooked in shell and crispy Veal sweetbreads,
purple artichokes and just melted herbs. 42
- Spiny lobsters in sweet cooking with olive oil,
squash cannelloni from the garden, crispy condiments. 58

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Fish

- Red Mullet in two ways,
seized on the skin, celery root with truffle. 58
in thin marinated slices, lacquered pork belly and chanterelles mushroom
- Capon fish cooked with bay leaves, our last candied tomatoes,
roasted leeks and egg yolk confit with savory. 64
- John Dory just grabbed on the skin and Baeri Caviar, golden ball turnip,
spinach sprouts and muslin of rattes potatoes. 68

Meat

- Suckling pig cooked on the hay, ballots of cabbages and vegetables, croustis with fresh walnuts, fennel seeds juice. 44
- Chicken of Bresse in two ways, 46
roasted on the chest, butternut squash and mushroom trumpet.
stuffed leg with Foie Gras, grapes and hazelnut.
- Lamb of Sisteron in two ways, 50
with olives, eggplant and candied lemon.
shoulder cooked seven hours, eaten with mushrooms, open ravioli.

- Our selection of fine cheeses from Monique MAYER. 20
« Saint-Rémy de Provence »

Desserts

- Soufflé in two ways, 20
grand cru chocolate cake Caranoa 55%.
with hazelnut and Illanka 63% ice cream in cold warmth.
- Mirabelle stuffed with a peanut praline, dacquoise biscuit,
kumquat in marmalade, brandy sherbet.
- Red fruits in confit, crispy meringue with orange,
creamy Bergamot and chestnut from Collobrière
- Reinette apple in caramelized rolls, crispy shortbread,
ice parfait with vanilla, ginger ice cream.

All our meat is from France
Our truffles ar Tuber aestivum
Pirces in euros: includes VAT and service charges

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Signature Menu

5 courses 120 €

4 courses 96 €

All season

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Tomatoes from the garden,
seaweed tartar, candied lemon.

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Bouillabaisse,
in jelly, garlic and saffron.

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John Dory,
butternut squash and mushroom trompet.

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Farm Pigeon,
summer truffle, artichokes.

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Fig,
cooked in fig leaf.

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Delicacies

Wine paired with dishes (5 glasses) 50 €

Selection Cheese 15 €

Nets prices in euros – included service