

# La Palmeraie

Jimmy COUDEL

## *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,  
cromesquis with fresh walnuts, fennel seeds juice. 44

Chicken of Bresse in two ways, 46  
roasted on the chest, butternut squash and mushroom trompet.  
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.

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

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## Desserts 20

Soufflé in two ways,  
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 are *Tuber aestivum*  
Prices in euros: includes VAT and service charges

# La Palmeraie

Jimmy COUTEL

## Signature Menu

5 courses 120 €

4 courses 96 €

All season

◦  
Bouillabaisse,  
in jelly, saffron of sir Guiraud.

◦  
Beetroot and root vegetables,  
mustard seed.

◦  
John Dory,  
butternut squash and mushroom trompet.

◦  
Farm pigeon,  
summer truffle and artichokes.

◦  
Fig,  
cooked in fig leaf.

◦  
Delicacies

Wine paired with dishes (5 glasses) 50 €

Selection cheese 15 €

Nets prices in euros- included service