



Chef Alexandre Fabris owes his desire to become a chef to his father, a restauranter from Burgundy, and his grandmother who was passionate about cooking.

He learned his craft alongside renowned chefs such as Jacques Lameloise, Marc Meneau and Jean-Claude Guillon.

During his travels and work at other restaurants, Alexandre developed and refined his own cuisine, enriching his art with every step.

Creative by nature, our Chef puts his finesse and delicate touch to a regional cuisine, and being a fan of local produce makes a point of working with local producers and breeders.

In keeping with tradition, his menu takes inspiration from the Provençal Mediterranean area, highlighting organic vegetables from the garden.

The pleasure of sharing an experience is very much in the image of this establishment.

We wish you a pleasant culinary journey, enhanced by the estate's organic rosé wine.



La Palmeraie

Alexandre FABRIS

Starters

- Langoustine and water melon €37
Body preserved in olive oil, then grilled with vine shoots, claws in a ceviche, bouillon of the head assembled in herb butter, the different textures of fresh watermelon
- Gilthead bream and granny smith €39
Gilthead bream filet marinated in lemon with creamy avocado, pickled crunchy Granny Smith apples and detox jus
- Duck foie gras and purple artichokes from Provence €38
Foie gras poached in a juniper bouillon then flash-fried, small violet artichokes in a barigoule served in different ways, vinaigrette from Banyuls, condiments and thin slices of Gascon ham
- Vegetables from our garden and olive oil €31
A play on textures of all our vegetables, hot and cold, tian served warm, and sabayon with Java pepper



Fish

- John Dory and saffron from the Gulf €56
Thin slices of John Dory preserved in olive oil then stir-fried, Bonnotte potatoes, young fennel bouillabaisse style with saffron pistils
- Seabass and trumpet zucchini €59
The back cooked slowly, quenelle with truffles, grilled zucchini, ultra-thin slices of zucchini, mushroom and truffle flavoured stock
- Lobster and aubergines €72
Tail cooked in juices from the head, joints in thin ravioli with black garlic, crunchy claws, lobster béarnaise sauce, selection of aubergine varieties

All our meat is from France.
Prices in euros: includes VAT and service charge.

Meat

Aubrac beef and Provençal condiments €58

*Beef as you like it: beef cheek confit carbonade style,
chuck steak carpaccio rolled in seaweed, entrecote grilled on the barbecue,
Agria potato selection*

Sisteron lamb and organic chick peas €56

*Noisettes of lamb cooked in thyme from the garden, crispy sweet onions and chick peas,
sautéed girolle mushrooms, panisse and pearled jus*

Pigeon from Costières and blackberries from the orchard €59

*The breast roasted in a cocotte, Viennese Kampot Pepper, croustis of simmered thighs,
blackberries, beetroot cream, hay jus*

Our selection of fresh and mature cheeses. €20

Desserts

Raspberry and basil €21

Like a meringue pavlova, espuma, Pain de Gênes biscuit, sorbet

Cherry and organic Andao chocolate €22

A play on textures between chocolate and cherry, refreshed with wild pepper

Peach and summer savory from the garden €19

Peach with a soft centre, summer savory sorbet and crumble

Apricot and rosemary from the garden €18

A play on crunchy textures, raw and cooked, with sorbet and a hint of rosemary

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Vegetarian Menu

3 course €80

Depending on the season and vegetables of the day

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Menu Plaisir Gourmand

€95

Appetiser

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Gilthead bream and Granny Smith

*Gilthead bream filet marinated in lemon with creamy avocado,
pickled crunched Granny Smith apples and detox jus*

Or

Violin zucchini from the garden and truffle from the Haut-Var
Truffle and zucchini harmony in all its forms from crunchy to sorbet

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John Dory and saffron from the Gulf

*Thin slices of John Dory preserved in olive oil then pan-fried,
Bonnotte potatoes, young fennel bouillabaisse style with saffron pistils*

Or

Sisteron lamb and organic chick peas

*Noisettes of lamb cooked in thyme from the garden,
crispy sweet onions and chick peas,
sautéed girolle mushrooms, panisse and pearled jus*

◦

Raspberry and basil

Like a meringue pavlova, espuma, Pain de Gênes biscuit, sorbet

Or

Apricot and rosemary from the garden

*A play on crunchy textures, raw and cooked, with sorbet
and a hint of rosemary*

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Menu Page Blanche

€150

*A voyage in six flavours developed around local produce
especially for you by Chef Alexandre Fabris.*

*As a meal is a time for sharing and for the sake of balance,
the same menu will be served to everyone at the table.*

Thank you for your trust and support.

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All our meat is from France.

Prices in euros: includes VAT and service charge.

Our dishes may contain potential allergens.

Please contact the restaurant manager for clarification.