



*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, cromesquis 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*

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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.