



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 buckwheat** €37
Seaweed jam, crispy tartare with Mediterranean flavors, creamy bisque with lemon from Menton
- 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 fig** €38
Pan-fried escalope of foie gras, fig and olive marmalade, ash-coated goat cheese sorbet, a play on olive and fig textures, and braided brioche with olive and goat cheese
- Autumn vegetables and coffee** €31
Millefeuille of autumn vegetables, Jerusalem artichoke, vinaigrette to eat with coffee oil



Fish

- John Dory and squash** €56
Aiguillettes of John Dory confit with squash butter, hot/cold butternut and Pumpkin, soft bottarga, crunchy ceviche
- Mediterranean sea bass and salsify** €59
The back cooked slowly, quenelle with truffles, grilled zucchini, ultra-thin slices of zucchini, mushroom and truffle flavoured stock
- Lobster and organic chickpeas** €72
Tail cooked in head butter, herb salad and elbows in ceviche, tuberous chervil emulsion, civet sauce

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

Meat

Aubrac beef and juniper €62
Medallion of matured fillet cooked in broth, condiment from a pot au feu, squeezed Palron, crispy vegetables

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 pearly jus

Pigeon from Costières and blackcurrant €59
The breast roasted in a cocotte, Viennese Kampot Pepper, croustilles of simmered thighs, blackcurrant, beetroot cream, hay jus

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Our selection of fresh and mature cheeses. €20

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Desserts

Grapefruit and ribot milk €21
Meringue shell, ribot milk foam, grapefruit confit and supremes, sorbet and iced cocktail

Fennel and organic chocolate €24
A play on textures between 74% Millot Chocolate and fennel from our garden

Reinette apple and vanilla €19
Texture game like a tarte tatin

The chestnut and the lemon €18
A play on crunchy textures, raw and cooked, with sorbet and a hint of rosemary

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Prices in euros: includes VAT and service charge.

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

Autumn vegetables and coffee

*Millefeuille of autumn vegetables, Jerusalem artichoke,
vinaigrette to eat with coffee oil*

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John Dory and squash

*Aiguillettes of John Dory confit with squash butter, hot/cold butternut and
Pumpkin, soft bottarga, crunchy ceviche*

Or

Pigeon from Costières and blackcurrant

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

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Grapefruit and ribot milk

*Meringue shell, ribot milk foam, grapefruit confit and supremes,
sorbet and iced cocktail*

Or

The chestnut and the lemon

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.