



Chef Alexandre Fabris owes his desire to become a chef to his father, a restaurateur 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.

He is a big fan of local produce and makes it a point of honour to work with local producers and breeders.

In keeping with tradition, the menu takes inspiration from the Provencal 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 an enjoyable culinary journey with us.

Our gourmet restaurant is open every evening from 7.30pm to 9.30pm except Monday evening.

"Fine cuisine is when things taste the way they are"

Alexandre FABRIS



La Palmeraie
Restaurant Menus

Vegetarian Feast €90
Based on seasonal and popular vegetables

Crocs en bouche

Appetiser

Pertuis asparagus and morel mushrooms

Grilled asparagus tips, morel mushrooms marinière style,
Provence spelt tabbouleh with spring onions and herbs from the garden,
espuma of roasted seeds

Purple artichoke and organic Forcalqueiret chickpeas

Traditional cooking in a barigoule, served different ways,
crunchy and with a soft centre, grilled and raw,
chickpeas "as we eat them in Provence"

Detox of fresh seasonal fruits

Gariguette strawberries from our garden and olive oil from Château
Démonpère

Fruit textures brought out and accompanied by an organic olive oil sorbet

Our selection of cheeses from local farms is also offered for an additional €21 per person

Provençal Feast €125

Based on recipes and flavours from the past

Crocs en bouche

My Provencal pistou soup

Condiment from Provence following my Grandmother's recipe,
mild garlic bouillon and basil sorbet

Rock fish and shrimps with saffron from the Gulf of Saint-Tropez

Depending on the catch of the day, scorpion fish, red mullet, wrasse, sea bream and shrimps
Bonnotte potatoes, young fennel, bouillabaisse style grapefruit with saffron pistils

Sisteron lamb and wild garlic

Noisette of lamb with thyme from the garden, thin crust of organic black garlic,
wild garlic sweetbread croquette, sautéed girolle mushrooms, jus

Fennel granita and fresh cheese with thyme

Illanka chocolate and artichoke from Provence

Crunchy chocolate, whipped ganache, red pepper sorbet, smoked artichoke Ice cream

Our selection of cheeses from local farms is also offered for an additional €21 per person

Mediterranean feast €140

based on catches of the day and seasonal produce

Crocs en bouche

"Croustet gaudinase"

Langoustines and spring radishes from our garden

In a confit then grilled with vine shoots from the estate, crispy with thyme flowers,
in a ceviche with lemon from the garden,
radishes in different textures, bouillon with lemon balm butter

Mediterranean amberjack and "Douce Provence" peas

In a spicy marinade then grilled, velouté of peas with sea lettuce,
pea-parsnip tartlet, fishbone jus

Line caught seabass and white asparagus

Filet cooked slowly on the skin, white asparagus in different textures,
sautéed baby spinach with pine nuts, seaweed butter sauce

Detox jus with seaweed and herbs from the garden

Raspberries and tarragon

Like a pavlova, raspberry and tarragon sorbet

Our selection of cheeses from local farms is also offered for an additional €21 per person

'Page Blanche' Menu €180
7 surprise gourmet journeys
based on the Chef's inspiration and what local producers had in the market

As a meal is all about sharing and for the sake of balance, the same menu will be served to everyone at the table. Thank you for your trust and confidence in us.

OUR MAIN PARTNERS AND SUPPLIERS

We cannot produce good dishes without good products.
The Chef selects our partners and suppliers with a preference for those nearby to respect the environment and reduce our carbon footprint.

BOULANGERIE ROUX breads	La Croix Valmer
CHATEAU DEMONPERE organic olive oil	Le Luc
LE FOURNIL DE PILLOU organic chick peas & flour	Forcalquieret
CHAM'PAIS fresh organic mushrooms & truffles	Bauduen
SAFRAN BIO VAR organic saffron pistils	Tourrettes sur Var
LES JARDINS DE LA PIBOULE organic fruit & vegetables	Cogolin
LA POISSONNERIE seafood	Puget sur Argens
LES VIVIERS DU PILON seafood	Saint-Tropez
SUP VIANDES beef and poultry	Mandelieu
LES RUCHERS DU PONT VIEUX organic honey and pollens	Forcalquieret
CONFISERIE AZURÉENNE chestnuts & associated products	Collobrières
FERME DE CHATEAUDOUBLE cheeses and cream	Châteaudouble
MAISON RAGUSA FROMAGER cheeses and cream	Sainte Maxime
MARCUS woodwork tableware	Cavalaire sur mer

And not forgetting our wonderful team of gardeners without whom we would not be able to produce such sublime dishes

Please note that the dishes mentioned here change regularly depending on the season, the catch of the day and what our local suppliers have in store for us.

All our products are of local origin, from sustainable agriculture

All our meat comes from animals born, raised and slaughtered in France

Our dishes may contain allergens

Please contact the restaurant manager for clarification