

Le Bistrot du Château

Starters

Figs from our vegetables garden, organic fresh goat cheese and Parma ham	19 €
Zucchini cooked in different ways and ricotta	21 €
Sea bream ceviche with coriander and hazelnut	25 €
Verrine of crab, eggplant and avocado, urchin emulsion	28 €

Main Courses

Carnaroli risotto, ceps from the Haut Var and parmesan	37 €
Local sea bass, purple artichokes, virgin sauce and condiments from Provence	42 €
Linguini with lobster	59 €
Organic poultry farm served with mashed butternut from our garden	38 €
Charolais beef fillet, short juice and panisse fries	49 €
Or in Rossini way	55 €

Desserts

Selection of fine cheeses of Monique Mayer	21 €
Figs pie from our garden, yogurt sorbet	12 €
Verbena and lemon soufflé	14 €
Strawberries pavlova, basil emulsion and lemon sorbet	14 €
« Petit chou » with praline espuma, iced creamy vanilla	15 €
Red fruits in simplicity	15 €