



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 95€  
Based on seasonal and popular vegetables

Crocs en bouche

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Aromatics as a lemonade

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Purple artichoke and summer truffle

Traditional cooking in barigoule, served in different ways,  
Aromatic herbs and summer truffle

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Forcalqueiret chickpeas and the best of our vegetable garden

Checkpeas salad and variety of vegetables

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Fresh seasonal fruits

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Sand carrot and thyme honey

A work of texture on the carrot, thyme honey Ice cream  
Bitter orange marmalade

Provençal Feast 135€  
Based on recipes and flavours from the past

Crocs en bouche

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Like a ratatouille

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Sweet onion and Mediterranean anchovies

White onion confit, anchovy emulsion and pine nut crumble pissaladière style

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Amberjack and shells

Grilled amberjack and marinated belly, vegetables in aioli, shellfish vinaigrette, sweet garlic cream

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Sisteron lamb and aromatic herbs

Slowly cooked lamb breast, ravioli with herbs, eggplant, ricotta and watercress. Condiment and juice

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Fresh seasonal fruits

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Lemon and fennel

Creamy lemon, fresh fennel confit and hazelnut

Mediterranean feast 155€  
based on catches of the day and seasonal produce

"Croustet gaudinase"

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Langoustine and broccoli

One-sided cooked langoustine, broccoli tabbouleh and head reduction

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Organic chicken egg and potato

Chicken egg cooked at 64°C, potato palet with avruga chantilly

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Zucchini flower and prawns

Zucchini flower stuffed with mousseline, herb salad and prawns, red pepper condiments

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Beef and caviar

Dome of marinated beef, samphire  
Oyster sauce and soufflé potatoes

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Fresh seasonal fruits

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Tulakalum chocolate 75 % and garden chervil

Chocolate crunch, ganache, chervil sorbet  
Crunchy buckwheat from Provence

## LA CARTE

Purple artichoke and summer truffle	32€
Sweet onions and mediterranean anchovies	28€
Organic chicken egg and potato	31€
Langoustine and broccoli	41€
Zucchini flower and prawns	48€
Forcalqueiret chickpeas and the best of our vegetables garden	45€
Beef and caviar	69€
Sisteron lamb and aromatic herbs	56€
Amberjack and shells	58€
Plate of mature cheeses	21€
Desserts	26€

## TO SHARE

Bresse poultry with summer truffle ( <i>45 minutes of cooking time*</i> )	180€
Beef T-Bone	165€
Royal crayfish to order	30€ les 100grammes
Grilled or salt-crusted fish depending on the return of the catch	17€ les 100grammes
Blackcurrant soufflé tart	52€

## 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	Forcalqueiret
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