



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

Like a ratatouille

Purple artichoke and summer truffle

Traditional cooking in a barigoule, served different ways,
crunchy and grilled. Aromatic herbs and summer truffle

Forcalqueiret chickpeas and the best of our vegetable garden

Chickpea salad and variety of vegetables

Fresh seasonal fruits

Strawberries from our garden and bitter orange infusion

Fruit textures brought out and accompanied by a strawberry sorbet

Provençal Feast €125
Based on recipes and flavours from the past

Crocs en bouche

Coconut bean from Provence with summer truffle

Frozen coconut bean cream, grated truffle and its condiments

Filet of John Dory

Filet of John Dory in olive oil grilled on the barbecue.
Vegetables from an aioli, shellfish vinaigrette, sweet garlic emulsion

Veal and "Green Zebra" tomato

Slow cooked veal with garden sage, green tomato coulis, cashew nuts and chanterelles

Fresh seasonal fruits

Tulakalum chocolate and chervil from Provence

Crunchy chocolate, whipped ganache, chervil sorbet, crispy buckwheat

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

"Croustet gaudinase"

Organic chicken egg and potatoes

Perfect chicken egg, oval patty shaped potatoes with Avruga whipped cream

Royal sea bream and blackberries

Sea bream ceviche with refreshing blackberries, verbena emulsion from the garden

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Squid and zucchini flower

Zucchini and squid in different textures, with its cooking juice, squid, prawns and samphire

Beef and langoustine

Roasted fillet, candied cheek and chuck, and langoustine

Fresh seasonal fruits

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	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