

Menu 42€

Price à la carte

Peas 15€

Three ways, rhubarb, Parmesan shortbread

Crab 16€

In celeriac cannelloni, apple, rock fish soup espuma, gomasio

Leek 14€

Nori-marbled, black aioli, curry crumble



Arrival fish 27€

Spring cabbage al limone, asparagus, Pimenton de la Vera condiment

Lamb 28€

8-hour confit, ras el hanout hummus, tajine-inspired, mint jus

Vegetarian proposition 26€

Roasted fennel from La Cadière, Greek yogurt, pine nuts, citrus butter



Cheese 12€ (supp. 6€ menu)

Assortment of cheeses from the "Forestier" cheese dairy in Sanary-sur-Mer,
Homemade jam and young shoots



Strawberry 11€

Sorbet and compote, vermouth baba, whipped thyme ganache

Citrus 11€

Kalamansi from Louis' garden, candied olives, puffed rice

Chocolate 11€

From Valrhona, chickpea, mucilage caramel, loumi ice cream

- TAXES ET SERVICE included -

All of our dishes are elaborate from fresh seasonal ingredients and for most of them local

Menu of the day

Served only for lunch from Tuesday to Saturday, except holidays

(see slate)

Complete daily menu 32€



Starter + Main course /

Main course + Dessert 29€

For little gourmands 14€

Poultry supreme or fish of the day, garnish of the moment



Homemade brownie with Vanilla or chocolate ice cream



Monin syrup of your choice

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We thank our partners et our friends...

Our winemakers, our olive oil makers from Piemont de Garlaban, the bakery Atelier de Dédé, Julie @Quosentis for her exceptional natural extracts, the pottery Fictile, the workshop Rire et Grandir and many others...

We thank the Mediterranean soil for offering us the most exceptional products and landscapes that inspires us every day...

And of course, we thank the people to whom we never say enough that we love them, ...Thank you to our friends and families!

C'est ça LARD de vivre

Fabien et Stefani