Menu 42€

Price à la carte

Mushroom *15€*
Porcini mushroom panna cotta, cocoa, coffee, woodland notes by Quosentis

Butternut Squash *14€*
In various preparations, cow's milk brousse, apple, ginger, turmeric

Aubergine *16€*
Spiced aubergine caviar, savoury granola, bresaola, red onion

Arrival fish *27€*
Beetroot variations, red beans, broccoli guacamole, sweet-and-sour glaze

Porc *28€*
Slow-cooked tender loin, red kuri squash, pear, black garlic, mushrooms

Vegetarian proposition *26€*
Quinoa patty, feta, toum (garlic cream), red cabbage salad, cashew nuts

Cheese *12€* (supp. 6€ menu)
Assortment of cheeses from the *"Forestier"* cheese dairy in Sanary-sur-Mer,
Homemade jam and young shoots

Quetsches *11€*
Vanilla maki rolls, candied quetsches, cinnamon ice cream, peanuts

Citrus *11€*
The simplicity of a tart, Earl Grey tea ice cream with almond milk

Chocolate *11€*
Valrhona Oqo 73% dark chocolate, cocoa nibs, parsnip in various preparations

- 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