

La Carte

Proposée par nos chefs Matthias Bettinger et Agustin Ontivero

SEAWEED SNACK

Gillardeau No. 3 Oysters (5 pieces) 37
With kiwi, champagne sauce and Osciètre Caviar

Oscietre Caviar from Aquitaine 45
10 g of caviar, homemade blinis, fresh cheese, lime zest

Oscietre Caviar from Aquitaine 80
10 g of caviar, homemade blinis, fresh cheese, lime zest,
2 glasses of champagne

STARTERS

Around Smoked Heirloom Tomato 25
Apple cider vinegar vinaigrette, apricot, kiwi and strawberry gazpacho,
olive and anchovy focaccia, cucumber sorbet

Seared artichokes with candied lemon and summer truffles 29
Lemon emulsion, vegetable tartlet, pesto, and pine nuts

Rabbit, poultry, and pistachio foie gras pâté en croûte 30
Spiced caramel, spinach salad, Parmesan truffles

Semi-cooked foie gras with red wine and port 32
Apple chutney, flaky brioche bread

Zucchini blossoms with seasonal vegetables and zucchini carpaccio 32
stuffed with Mediterranean bluefin tuna tartare
Soy and sesame sauces, herb-based condiment

Seared Breton Lobster with Roasted and Caramelized Strawberries 37
Vanilla Butter, Spinach Fondue and Ossetra Caviar

EARTH

Vendée rabbit ravioli flavored with summer truffles and roasted 52
saddle of rabbit
Mustard sauce with spinach and mushrooms

Costières de Nîmes Pigeon, Roasted on the Breastbone, 54
with Juniper Berries
Artichokes with candied lemon, Vitello seasoning
Slightly tart raspberry sauce

Roasted Charolais beef tenderloin with foie gras 60
Black garlic condiment, full-bodied spiced gravy,
Roasted eggplant and figs, puffed buckwheat, Albufera sauce

SEA

Roasted Monkfish Wrapped in Bayonne Ham 52
Variations on Zucchini, Black Olives, and Herb Oil Sabayon in English

Roasted John Dory Fillets with Seaweed and Lime 54
Shrimp Stew with Tomatoes and Miso, Served with Coconut Beans

VEGETAL

Zucchini and Caramelized Onion Tartlet 30
Roasted Pistachios and Spicy Chili Seasoning

Agnolotti Stuffed with Tomato and Parmesan 32
Spiced Emulsion, Black Olive Powder

MATURED CHEESES

Our selection of mature cheeses 18
‘La cave aux fromages de St Remy de Provence’
Home made jam

ICED MOMENT

A selection of homemade ice creams or sorbets (3 flavours) 15

HOME-MADE DELICATIES

A Walk Through the Alpilles 16
Citrus fruits, lemon thyme cream and pain de gènes

A Blue Harmony: A Symphony of Figs and Roquefort 16
Variations include fig clafoutis and Roquefort ice cream with fig oil

With olives and the sweetness of chocolate 16
Chocolate ganache whipped with black olive powder, flavored with olive oil
and zested with lime, served with chocolate ice cream

A monochrome collection featuring peaches and nectarines in 16
various styles
Like a soup refreshed with Provence rosé wine, flavored with ginger and
verbena, white chocolate, cardamom

A burst of red fruit 16
A variety of strawberry and raspberries dishes, flavored with elderflower
and basil

Our dishes are homemade, the meat is sourced from France, and our fruit and vegetables come from producers in the Alpilles.

Prix Euros TTC
Service compris

RESTAURANT



*The whole team at Château des Alpilles
is delighted to welcome you and hopes you
have a lovely time.*

Thank you !

Gluten-free bread is available on request to accompany your meal.

Please be aware that our dishes contain allergens (shellfish, fish, seafood, gluten, nuts, peanuts, soya, eggs, lactose, mustard, celery, sesame seeds, etc.).

Please inform our maître d'hôtel so that we can offer you a dish free from these ingredients.