RESTAURANT

LE CHÂTEAU DES ALPILLES

*****



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Christmas Eve

-

Degustation menu
Thursday, December 24th 2026

A glass of Duval Leroy brut champagne
Oyster tartare, fresh herb granita, cider spherification, and Oscietre caviar

*

Chefs' Appetizers

All About Breton Lobster

*

Scallop Carpaccio with Passion Fruit and Caviar

Herbal oil, Seaweed powder

*

Spinach and Mushroom Millefeuille

Puffed buckwheat, a hearty broth with seasonal vegetables

*

Roasted farm-raised capon in various ways and stuffed with winter truffles

Seasonal vegetables, truffle juice

*

Homemade Truffled Brie de Meaux

Whole-wheat sourdough bread from Terre et Blé and quince jam

*

Mango Sorbet

Lime and Verbena

*

A Modern Take on the Chocolate Yule Log

Citrus fruits, olive oil

*

The Thirteen Provençal Christmas Desserts

170 Euros
Prix TTC

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New Year' Eve Celebration

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7-Course Tasting Menu
Thursday, December 31st 2026

A glass of "Frère Jean Frères Blanc de Blancs" Prestige Champagne
Tartlet with caramelized onions and anchovies, goat cheese crackers with black olives
*

Chefs' Appetizers

Champagne-poached oyster, Osciètre caviar, and herb-infused oil
*

Scallop Carpaccio with Truffles

Ginger and truffle ice cream

*

Spinach and Mushroom Millefeuille

Puffed buckwheat, a hearty broth with seasonal vegetables

*

Breton Lobster Ravioli

Osciètre caviar with verbena bisque sauce

*

Venison lightly seared over hot coals and enhanced with red currant jam

Wild mushrooms and Grand Veneur sauce

*

A childhood memory scented with star anise

Apples, quinces

*

With pears, spices, and Grand Marnier

240 Euros
Prix TTC