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The Evening Menu
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3-Course Menu

60 euros

Appetizer

*Starter, main course and dessert
(Cheese in extra charge)*

2-Course Menu

46 euros

Appetizer

*Starter & main course
Or main Course & dessert
(Cheese in extra charge)*



*A la carte choice
Starter : 16 euros
Main course : 31 euros
Cheese : 15 euros
Dessert : 16 euros*

THE MENU OF THE ABBAYE

Let's get started

The Stone Bass

Mediterranean Stone Bass Ceviche with strawberry and lime,
Pea and tarragon mousse, red onion pickles, hazelnut virgin sauce

The Red Mullet

Red mullet from our coast, ravioli stuffed with parmesan ratatouille,
Bone juice, fennel oil, squid ink crumble

The Asparagus

Duo of roasted asparagus, wild garlic pesto, citrus fruits,
Ricotta with fresh herbs, young shoots

Net prices and service included

Next :

Land and Sea

Grilled octopus with smoked paprika and tender-crispy pork belly,
Arancini with squid ink and chorizo, parsley foam,
Artichoke smoothness, earth and sea jus

The John Dory

John Dory fillet, fava bean puree, basil gnocchi, parmesan mousse and dried tomatoes

The Lamb

Roasted saddle of lamb, confit shoulder samosa, colored cabbage semolina,
Chickpea siphon with cumin, meat jus with coriander

The Vegetarian

Creamy « carnaroli » risotto with spring vegetables, roasted pistachios and chanterelles

Let's taste exceptional cheeses :

(In extra charge)

Assortment of matured cheeses by Benoit Lemarié, cheesemaker in Aix-en-Provence

By the Mille Family in Entressen :
Goat and sheep from the farm "Petit Milou" and his honey cell

Let's conclude :

The Strawberry

Tagada strawberry sphere, strawberry jelly, fresh strawberries,
Strawberry and fennel coulis, cotton candy, strawberry and lime ice cream

The Bounty

Coconut biscuit, crunchy chocolate icing, passion fruit mousse, mango center,
Passion fruit caramel and guava ice cream

The Surprising Softness

Dried fruits carrot cake, vanilla sweet potatoe glaze, grilled corn and chestnut espuma,
Pop corn, red fruits coulis, chestnut ice cream

Net prices and service included

***We pay particular attention to the creation of our menus
in order to satisfy our customers. However, if you have any
particular intolerances, do not hesitate to let us know.***

***The majority of our menus contain allergens.
Therefore, in case of allergies, do not hesitate to notify us when ordering
So we can offer you another alternative.
(The list of allergens is available below, allowing you to refer
The pictograms associated with each dish).***

***We also invite you to specify whether you follow a vegetarian diet
In order to satisfy all those with a sweet tooth.***

Origin of our meats : Veal raised and slaughtered in France.

Our Menu