


The Menu of the Abbey


Lunch Menu
(Except on Sunday)
3-Course Menu
55 euros

With a glass of wine included
Starter, Main Course & dessert
(Cheese in extra charge)

OR

2-Course Menu
43 euros

With a glass of wine included
Starter, Main Course or Main Course, Dessert
(Cheese in extra charge)


Evening and Sunday Menu
3-Course Menu
60 euros

Appetizer bites
Amuse-bouche
Starter, Main Course & dessert
(Cheese in extra charge)

OR

2-Course Menu
46 euros

Appetizer bites
Amuse-bouche
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

Let's Start :

The Scallops
Seared scallops in olive oil,
Mango and pineapple tartare with lie, coconut milk and curry foam,
Sweet potato wafers

The Egg
Poached egg, garnished with bourguignon, truffle focaccia croutons,
Red wine sauce with Cassis cream, parsley foam

Served only in the evening and on Sunday lunchtime :

The Veal
Knife-cut Veal tartare, porcini mushroom-chorizo condiment,
Cauliflower cream, clams mariniere,
Mandarin vinaigrette

Let's continue :

The Stone Bass
Grilled Stone Bass, chestnut cream, root vegetables,
Truffled brown poultry jus with beef marrow, country bacon emulsion

The Deer
Deer confit, truffled polenta, quince chutney with tumeric,
Seasonal mushrooms and salsify, Grand Veneur Sauce

The Gnocchi
Gnocchi Hand-rolled potato gnocchi, creamy comté cheese, shiitakes, autumn truffle,
Chestnut pieces, reduced juice

Served only in the evening and on Sunday lunchtime :

The Duck
The roast supreme, the candied thigh,
Variation around beetroot, red endives, red onions pickles,
Some blackberries, duck juice with orange

Let's taste exceptional cheeses* :
(In extra charge)

Assortment of cheeses from the Fromagerie de l'Horloge in Salon-de-Provence :
- Tomme aux fleurs (cow milk)
- Tomme from Fort Saint-Antoine (cow milk)
- Corsican Tomme smoked with Provençal herbs (goat milk)

Assortment of Goat and Sheep by the Mille Family in Entressen :
« Petit Milou » and its honeycomb

**Cheeses may change depending on availability*

Let's conclude :

The Olive-Chocolate
Namelaka with Taggiasche olives, light chocolate mousse, caramelized hazelnuts,
Green olive ice cream

The Beetroot
Soft beetroot biscuit, vanilla diplomat cream,
Beetroot and blackcurrant icing, brunoise of Granny Smith Apple,
Shiso and lemon sorbet

The Vegan
Tapioca seeds, coconut milk, vanilla and seasonal fruits

Served only in the evening and on Sunday lunchtime :
The Puff Pastry Brioche
Brioche puff pastry, hazelnut praline heart, lemon and thyme custard

Net prices & service included

*Chef Arnaud Benoit and his team pay particular attention
to the creation of the 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 on demand).*

*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