

Menu around *Melon*

FROM THE FAMILY FARM « LA TREILLE » IN ARLES (13)

APPETIZER

**Melon, Old Ratafia Champagne Gruet,
homemade duck breast ham**

FIRST STARTER

Melon, Foie Gras and star anise

SECOND STARTER

Roasted melon, Langoustine, with peas and mint

GOURMET PAUSE

Melon Sorbet with Ratafia de Champagne from M. Barbe

MAIN COURSES

Roasted local Quail, served with melon, and vegetable galette

CHEESES

Matured from our regions

DESSERT

Melon in different textures and temperatures

MIGNARDISES

ENJOY YOUR MEAL !

7-COURSE MENU 69€

5-COURSE 59€

(WITHOUT LANGOUSTINE / PAUSE)