


AUTUMN MENU 2019

(lunch and dinner)


STARTERS

Forest snail crisp 14,00€

 Cuvée « emotion » white 2018 organic


Cheep cheese and olives « moelleux », 12,00€

piquillos coulis

 Cuvée « emotion » white 2018 organic


Half cooked Foie gras, onion confit Ginger 17,00€

and toast gingerbread

 Cuvée « château » red 2017 organic

=> Extra cost if took in the « formule » + 5€

Tuna tartare 15,00€


 Cuvée « château » rosé 2018 organic

=> Extra cost if took in the « formule » + 3€

**All our starters can be served as a « dish »
with a supplement of 5€**


MAIN COURSES

Bream fillet and basilic smashed potatoes 23€


 Cuvée « château » rosé 2018 organic

Duck breast fillet, apricot and rosemary 22,50€

sauce


 Cuvée « château » red 2017 organic

Thick veal, morel sauce 29,50€


 Cuvée « château » rosé 2018 organic

=> Extra cost if took in the « formule » + 5€

Ceps risotto 19€

 Cuvée « emotion » white 2018 organic


The aioli of the chef (only friday) 20€

 Cuvée « emotion » white 2018 organic

CHEESE


Country cheese platter 15€

(2 people)


 Cuvée « emotion » white 2018 organic

DESSERTS


Vanilla creme brulee 7,50€

 Cuvée « emotion » white 2018 organic


Honey and pistaccio cold « entremet » 9,00€

 Cuvée « château » rosé 2018 organic

Chocolate fondant cake 8€

 Cuvée « château » red 2017 organic

Clafoutis 7,50€

 Cuvée « château » rosé 2018 organic



Gourmet coffee / tea 9€

=> Extra cost if took in the « formule » + 2€

Provençal marc gourmet 12€

=> Extra cost if took in the « formule » + 5€

**All our main courses are served with
vegetable from our garden**

 Vegetarian dish  Wine and food pairing

Gluten-free dish

COMPOSE YOUR MENU

FARM-AUBERGE MENU

36€

3 mains courses to choose from on the menu

Starters + main courses + dessert

With a glass of organic wine

KID'S MENU

12€

Fruit juice or fruit squash

dish à la carte in « junior » version
(*except thick veal*)

Fruit salad or traditional ice cream

*Available: high chair, baby-changing table,
colouring book and colouring pencils...*

MENTONE APERITIF

20€

To share, 2 to 4 people

A 50cl carafe of a homemade cocktail made with
organic rosé

Tapas type morsels

SUNDAY BRUNCH

- Reservations recommended -

SERVICE :

Starting from 11.30am until 2.30pm – Farm-Auberge closed at 3pm

22€

CHILDREN UNDER 10

12€

FROM BUFFET

Assortment of salads
Cured meat and cheese platters
Savoury and sweet tarts
Desserts
Baked goods
Hot drinks and soft drinks

ON REQUEST

Crepes/waffles
Hard-boiled egg, soft-boiled egg or scrambled eggs
“vitamin” cocktail juice of the day (cold-pressed fruit/vegetables)

EXTRAS

Hot meal served at the table
Grilled food of the day along with side dish

+5€