

À LA CARTE

STARTERS

Shrimp from Camargue, tandoori cucumber and tarragon	€34
Zucchini flower from Jardin d’Alix, fresh ewe’s milk cheese and basil	€26
Sot l'y laisse, (tender poultry cut) spinach and salicornia coulis, crunchy butter biscuit	€ 32

MAIN DISHES

Textured tomato, pistachio and burrata ice cream	€36
Mediterranean hake, shiso broth, green beans and mustard	€41
Matured rib eye beef, melting celeries and mushrooms	€ 48

DESSERTS

Apricot, light cream with verbena honey, Madeleine style almond biscuit	€19
Melon candied, almond biscuit, hibiscus	€18
Chili chocolate, white chocolate foam, spongy biscuit, Namelaka	€21

French meat origin • Mediterranean fish origin. Menu and à la carte prices include VAT at 20%. Service is included.

LA TABLE DU CASTILLON

RESTAURANT



OUR FOOD IS INSPIRED BY BOTH TERROIR AND COMMITMENT

You are welcome to La Table du Castillon, our gastronomic cooking celebrates and showcases the wonderful riches our terroir has to offer as well as the generosity of the Mediterranean sea.

Our chef uses his talent to produce food that is both authentic and seasonal.

Each dish has a story to tell ; one of passion and respect : that of our local producers with whom we work everyday, and that of the fishermen who are committed to responsible fishing.

Savour, share and allow Provence to tempt and delight your taste buds.

CLARINS WELL BEING MENU

ZUCCHINI FLOWER FROM JARDIN D'ALIX,
FRESH EWE'S MILK CHEESE AND BASIL

TEXTURED TOMATO,
PISTACHIO AND BURRATA ICE CREAM

MELON CANDIED,
ALMOND BISCUIT, HIBISCUS

Beverage not included



€75

GOURMAND MENU *

SHRIMP FROM CAMARGUE,
TANDOORI CUCUMBER AND TARRAGON

SOT L'Y LAISSE,
(TENDER POULTRY CUT) SPINACH AND SALICORNIA COULIS,
CRUNCHY BUTTER BISCUIT

MEDITERRANEAN HAKE,
SHISO BROTH, GREEN BEANS AND MUSTARD

MATURED RIB EYE BEEF,
MELTING CELERIES AND MUSHROOMS

APRICOT,
LIGHT CREAM WITH VERBENA HONEY,
MADELEINE STYLE ALMOND BISCUIT

Beverage not included



€95

*There is a charge of €10 for any changes to this tasting menu.