

*Julien Le Goff and his Executive Chef Mathieu Vastel
are glad to welcome you*

A la carte

Starters

Textures of Trevally	59€
Peach freshness et violin Zucchini Provençal flavors Peach Vinaigrette	
Provençal Purple Artichoke	65€
Textures of artichoke and pistachio Grilled Red bell pepper with cappers Crust of Marinated Sardines	
Roasted langoustine	75€
French peas, chanterelles mushrooms and gnocchi Creamy lettuce and "kristal" caviar Kaviari	

Main courses

Bouillabaisse in Saint Estève way	65€
Rock fish and panisse Variations of fennel and rock soup Kumquat and pastis condiment	
Roasted sea bass with basil	72€
Provençal "Bohémienne" Variation of zucchini Stew of fregola sarda and seashell	
Matured beef fillet	82€
Barigoule artichoke variation Stuffed morels and black truffle Tuber Melanosporum Deep reduction	
Grilled sweetbreads with citrus	89€
White gratinated asparagus from S. Coudray Kaviari "kristal" caviar	
Roasted Royal pigeon	78€
Confit leg with almond and cherry praline Local green beans Spring onions and cherry tatin tart	

Vegetarian suggestion

Custom chef's composition	68€
Depends on daily arrivals	
Cheeses cart from our selection...	24€

Please report any intolerance or allergy to the restaurant manager



LE SAINT ESTÈVE
Restaurant

Our Menus

Sainte Victoire

Textures of Trevally

Peach freshness et violin Zucchini
Provençal flavors
Peach Vinaigrette

Bouillabaisse in Saint Estève way

Rock fish and panisse
Variations of fennel and rock soup

Roasted Royal pigeon

Confit leg with almond and cherry praline
Local green beans
Spring onions and cherry tatin tart

Cheeses cart from our selection or our refreshing colonel

The cherry

Crispy "gavotte" and variation of almond
Extraction of cherry and long black pepper
Griotte cherry sorbet

5 Services - 140€

The menu is imposed for all guests.

Signature

Textures of Trevally

Peach freshness et violin Zucchini
Provençal flavors
Peach Vinaigrette

Roasted langoustine

French peas, chanterelles and gnocchi
Creamy lettuce and "kristal" caviar Kaviari

Roasted sea bass with basil

Provençal "Bohémienne"
Variation of zucchini
Stew of fregola sarda and seashell

Bouillabaisse in Saint Estève way

Rock fish and panisse
Variations of fennel and rock soup

Roasted Royal pigeon

Local green beans
Spring onions and cherry tatin tart
Deep reduction

Our refreshing colonel

The peach freshness

Goat milk textures
Peach jam with a hint clove and peach sorbet

7 Services - 190€

The menu is imposed on all guests until 1 p.m. at lunchtime and 9 p.m. in the evening.

Our culinary preparations may contain allergenic products. We have the allergen card at your disposal
The meats are of EU origin

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