



RESTAURANT PEIR I Pierre Gagnaire

LES ENTREES

GORDES – 65 €

Duck foie gras and john dory poached in a fennel infusion perfumed with lavender –

Seasonal fruits and vegetables tartare served with *Capéou* olive oil.

Déclinaison of *cepe* mushrooms.

Nettle ice cream, green vegetables from Mr Raillon's garden.

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OCRE ROUSSILLON – 80 €

Gambero rosso shrimp *Ocre Roussillon* ; fresh corn, soft apricot and bull chorizo.

Autumn chutney, mortadella veil.

Tomato water spiced with saffron, piquillos stuffed with cod brandade.

Galère bisque : sardine rillettes, gnocchi of red beetroot / gnocchi of green lentils from Le Puy.

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LES ROCHES – 70 €

Whole small red mullet cooked on a bed of sunset shells –

mashed *rattes* potatoes flavoured with white miso, butter beans.

Red tuna and maigre fish tartare, pearl of aged soya sauce ; emulsified fish bouillabaisse soup.

Preserved red peppers, semi salted anchovy, capon perfumed with garlic.

Black olive from Nyons ice cream, cauliflower velvety soup.

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SAVEURS IODEES – 75 €

David Hervé's Impérial shrimps macerated in a white beer juice from Le Lubéron region and grapefruit.

Infusion *Tiké* : wild seaweeds from Croisic, thin slices of *daikon* turnip, thinly-shredded radish ; available shell fish.

Tielle – cuttlefish carpaccio spiced with pepper from Madagascar, slow-simmered sorrel.

LA MER

LOUP – VIOLET – 85 €

Bass steak cooked in a crust of salt – *CastelineS* olive oil and citrus fruits.

Violet shells and fragmented tomatoes with basil.

Barquette végétale of ratatouille.

Zucchini flower macerated in a lemon syrup perfumed with laurel.

Potato *FiFine*.

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DAURADE – 160 € (for 2 persons)

Braised sea bream on a bed of aromatics from the garrigue –

slow-simmered young salad leaves and *txsitorra* sausage ; cooking juice flavoured with manzanilla.

Squid rings *Eriang*.

Broth of *pointu* cabbage lightly spiced with anise, *Paris* mushrooms.

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SOLE – 90 €

Sole from the Mediterranean sea cooked meunière –

filleted, it is infused in a stock of clams from Le Grau-du-Roi with white wine from Cassis.

Little pie flavoured with *colonnata* lard, cebette onions ; artichoke and black garlic puree.

Chantilly of black rice from the Camargue region.

LA TERRE

AGNEAU – 80 €

Rack of lamb from the Alpilles rubbed with carvi and curry herb, roasted with pink garlic cloves.

Zucchini pesto, tuile of cereals.

Cold provençal broth : grilled *ricotta* cheese perfumed with rosemary, chickpeas.

Caillette Burgos, *nôra* chilli pepper paste.

Eggplant *Rognonnas*.

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PIGEON – 85 €

Whole pigeon from the Luberon region (from Mr Bredel's farm) roasted with oregano – the pink fillets are put in a brown butter spiced with black *Saravak* pepper – grilled green cabbage leaf, prun marmelade.

Black fruits bigarade sauce flavoured with bitter chocolate.

Slice of pan-sautéed foie gras, wild mushrooms.

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VEAU – 90 €

Warm pâté of farm veal –

mesclun salad, buckwheat seeds, spring vegetables ; turnip infusion and mustard from Cremona.

Roasted sweetbread coated with the cooking juice perfumed with chestnut honey.

Fresh goat cheese, green pepper/pomegranate.

Potatoes *Craquette*.

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BŒUF – TRUFFE NOIRE MELANOSPORUM – 115 €

Pie of black Melanosporum truffles with bette and spinach leaves.

Sauce Richerenches.

Beef / beef ...

Cocotte of small artichokes and celery sticks...

LES DESSERTS

LE GRAND DESSERT – 55 €

Meringua Tarta, citrus fruits water perfumed with verbena.

Peach Melba.

Light custard cream with black sesame, chestnut pavlova.

Coffee jelly, fruits macerated in a prune syrup ; pistachio ice cream.

Frozen croquant of green Chartreuse, preserved pink grapefruit, gavotte.

Creamy *burrata* cheese, quince paste, orange sorbet.

Tart of *cœur de Guanaja* chocolate, cocoa mousse ; fresh walnut.

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BISCUIT SOUFFLE CASSIS – 45 €

Blackcurrant souffléed biscuit, Bourbon vanilla ice cream ;
yellow plum marmelade flavoured with prune brandy.

Tart of caramelized walnuts, cheesecake mousseline.

A shot of Maison Boudier blackcurrant liqueur.

Slice of lemon cake soaked with a syrup of linden leaves from the Baronnies region.

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BISCUIT SOUFFLE – CRUS DE CHOCOLAT - 45 €

Cuba chocolate souffléed biscuit with Bas-Armagnac,
parfait Guanaja chocolate | pistachio from Sicily ;

Caribes chocolate ganache.

Nougatine of blond raisins flavoured with licorice.

Bourbon vanilla panna-cotta, Dulcey chocolate chips ; Port juice ; galette with muscovado sugar.



Le Menu du Déjeuner – 75 euros

Shortbread pie of razor clams, garlic and parsley,
eggplant caviar / *rocket* salad.

Fennel infusion perfumed with lemon :

black fig, grated artichokes flavoured with mint.

Pan-sautéed cherry tomatoes, cuttlerfish and *petit gris* snails with basil.

Fillet of *fario* Trout meunière –

velvety soup Vert, turnip carpaccio flavoured with balsamic vinegar.

Potato croquettes with almonds,

slow-simmered sorrel/ewe milk tomme cheese.

OR

Roasted breast fillet of Mr Pons' poultry,

smoked with aromatics from the garrigue –

black olives from Nyons / red pepper / chorizo.

Potato croquettes with almonds,

slow-simmered sorrel/ewe milk tomme cheese.

Les desserts Pierre Gagnaire.



Menu Père

Tarbouriech oysters on a scorpion fish jelly with black olives from Nyons, Tonnato cream ; green vegetables from Mr Raillon's garden.

Foie gras mousse, slow-simmered sweet onions, cuttlerfish and Melanosporum black truffle.

John Dory fricassee flavoured with basil, small eggplants perfumed with lemon thyme, squid rings spiced with Espelette pepper.

Grouse from Scotland rubbed with juniper and Sarawak pepper – grilled cabbage leaf, pumpkin and young carrots.

Tranparent raviola of spelt and cebette onions.

Slice of grilled/lacquered lard.

Les desserts Pierre Gagnaire.

145 € par personne
(hors boisson)