STARTERS

Lolo's plate

Freshly sliced Parma Ham with a small side of cubed tomatoes and olive oil.

Jacques's plate (V)

Three goat cheeses from Collobrières served with a green salad and a honey vinaigrette. Accompanied by grilled toast with olive oil from the Domaine.

Kakou's plate

Seasonal tomatoes served with grilled courgettes and seasoned with a vinaigrette made with herbs from the garden and a grape balsamic vinegar. Feta (Kapra) cheese from Collobrières, small olives and artichokes in olive oil.

Lily's plate

A burrata served with marinated anchovies from Cantabrie and capers from Racale. Accompanied by a salad of spinach and rocket.

Jahde's plate

Picanha of grilled beef, served cold, with a provencale sauce made from grilled tomatoes. Accompanied by an anchoiade, a grapefruit vinaigrette and crunchy Sicilian pistaccios.

Jules's plate

15€

14€

14€

16€

Homemade salmon Gravalax with a red fruit sauce made with rosé from the Domaine.

Grenache's plate (VG)

13€

'Seb style' falafels, served with a seasonal salad of cucumber, radishes, cherry tomatoes and a sauce of roasted red peppers.

FOR THE YOUNGER ONES

Tancred's plate

8€

Fresh cheese ravioli, olive oil and small chunks of parmesan.



V = Vegetarian VG = Vegan

HOT PLATES

12€

Monty's plate 24€ Smoked pork chop with a 'bohémienne' of summer vegetables.

Rosalie's plate
Fillet of cod with 'smashed' potatoes and a chorizo sauce.

Jeanne's plate (VG) 22€ Sunny vegetables accompanied by a protein based salad.

THE GRILL

Meat or seafood grilled on a wood fire at our forge, with a choice of sauces - served with roast potatoes and a variety of fresh vegetables.

> Please check our chalkboard for the days specials.

CHEESES

Philippe's plate
A choice of ideally ripened cheeses.
(from cheese shop « Arnaud De Luca » in Hyères)

DESSERTS

Emma's browney with fresh fruit $8 \in$ + 1 scoop Ice cream $+ 3.50 \in$

Choice of desserts from "L'ingrédient secret" in La Londe Maures

Artisanal ice-cream, choice of flavours 7€ 2 scoops (from « Regain » in Carqueiranne)