Mas de l'Oulivié

Les Baux-de-Provence

A la carte

All dishes and desserts are home-made
by our chef Charline Schaeffer

SPRING SUGGESTIONS

Roasted figs, fresh goat's Cheese, baby greens & walnuts	16€
Frog legs flavoured with parsley and garlic	16€
Octopus carpaccio, roasted fennel & black 'Tanche' olives	17€
Veal cromesquis*, La Crau hay mayonnaise	17€

SALADS olive oil from les Baux-de-Provence

The Caesar salad (fried chicken*)	23€
Heirloom tomato salad and burrata	23€

SEASONAL DISHES

Mushroom risotto, hazelnuts & lightly truffled cream	25€
Open king prawn ravioli, season vegetables, shellfish sauce	27€
Cod loin, chorizo crumble & root vegetables	31€
Grilled beef* ribsteak with french fries, blue cheese sauce	32€

CHEESES

Selection of three cheeses from here and elsewhere	15€

*The allergen list is available to you upon request
*Origin of meat : France

DESSERTS

Fruit variations	11€
Chocolate variations	13€
Coffee or tea served with mini delights	14€
Traditionally made in Provence ice creams and sorbets from 'La Maison Ravi' (150 ml)	8€

FOR CHILDREN 15€

For children, special dishes can be prepared according to their tastes

ASK FOR THE SUGGESTION OF THE DAY
prepared by the chef according to the market !

ORGANIC BREAD « La Fabrique du Boulanger »
Based on the taste of « good products », healthy and manufactured in the greatest respect of bakery tradition with a flour made from 100% French wheat grown in organic agriculture.

OLIVE OIL AOP LES-BAUX-DE-PROVENCE
Our 109 beautiful olive trees, bathed in warm Mediterranean light and wind swept by the Mistral, are the natural source of wealth of the Mas de l'Oulivié. Every autumn, they produce olive oil that bears the « Huile d'olive de la Vallée des Baux de Provence » AOP label. This « green gold » is a blend of four of our local varieties: Salonenque,Aglandau, Verdale and Grossane

In order to prepare this menu, we have worked with local producers from the Regional nature parks of Alpilles and Camargue and local shops in nearby villages, in particular :

•La Fromagerie des Alpilles, Mr Rueda's family in Saint-Rémy-de-Provence for goat cheeses,

•Jardin des Alpilles, fruit and vegetable shop in Maussane-les-Alpilles for local and seasonal fruits and vegetables

•Moulin Mas de Daudet mill in Fontvieille for organic chickpea flour to cook the chickpea fries

•The farmer Patrick Monnier from Mas de l'Ange in Fontvieille for its figs jam for the cheese plate

•Domaine de Beaujeu in Arles for organic black rice sourced from Camargue,

Do not hesitate to ask for information if you wish to meet these local farmers and producers. They will be happy to meet you and most of them also sell directly to customers.

When buying and eating locally, you help to maintain family farming and the remarkable landscapes of les Alpilles.

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