

MENU OF THE MAS

*All dishes and desserts are home-made by our chef
Yannick Martin*

STARTERS

Creamy butternut soup and pieces of chesnut 12 €

Poached egg, creamy mushroom sauce, crisp bacon 14 €

Duck* foie gras, toasted focaccia and fig chutney from les Alpilles 26 €

SEASONAL DISHES

Camargue organic round rice risotto with wild mushrooms 19 €

Fillets of bass, pan-sautéed seasonal vegetables, Camargue organic black rice, lemon flavoured cream 23 €

Veal* chop cooked at low temperature, mashed potatoes with olive oil from les Baux-de-Provence 26 €

Grilled beef* ribsteak with French fries, pepper sauce 29 €

CHEESES 14 €

Selection of three cheeses from here and elsewhere

DESSERTS 10 €

Pears or apples from les Alpilles as a tarte Tatin with vanilla ice cream

Chocolate profiteroles

Cheesecake with caramelized nuts and red fruit sauce

Coffee or tea served with mini delights 12 €

FOR CHILDREN 15 €

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

THE MAS CLASSICS

VEGETARIAN DISH 21 €

Tajine of local vegetables and Camargue organic black rice (small pumpkin, courgette, tomato, red onion, lemon preserve, garlic, rosemary, basil, mint, ...)

SALADS with olive oil from les Baux-de-Provence

The real Caesar salad 21 €

Heirloom tomato salad and mozzarella burrata 21 €

THE CHEF « COCOTTE » 23 €

Simple and good !

Cocottes change every week according to the season and the local products

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 one of the joys 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.

*Origin of meat : France

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 :

- The family Rueda in Saint-Rémy-de-Provence for goat cheeses,
- Moulin Mas de Daudet mill in Fontvieille for organic wheat flour to cook focaccias,
- Domaine de Beaujeu in Arles for organic rice sourced from Camargue,
- Jardin des Alpilles, fruit and vegetable shop in Maussane-les-Alpilles for local and seasonal fruits and vegetables,
- The farmer Patrick Monnier from Mas de l'Ange in Fontvieille for its fig jam.

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 landscape of les Alpilles.

Mas de
l'Oulivie
Les Baux-de-Provence

