

A LA CARTE

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

STARTERS

Warm goat's cheese breaded with almonds 15 €
from Provence, honey sauce

Asparagus tartare with fresh herbs 19 €
and roasted hazelnuts, burrata marinated in
olive oil from the mas

Duck* foie gras, 27 €
toasted focaccia and strawberry chutney

SALADS with olive oil from les Baux-de-Provence

The Caesar salad 22 €
(breaded chicken)*

Vegetarian salad 20 €
raw and cooked seasonal vegetables

SEASONAL DISHES

Roasted filet of sea bream, 20 €
Thai-style tamarind broth

Crisply veal sweetbread, mashed potatoes 29 €
with morel mushrooms from les Cévennes

Burger from the Mas 26 €
Shredded pork* with spices,
freshness of coleslaw, French fries and
seasonal salad

Grilled beef* ribsteak (300 gr) with 32 €
French fries, pepper sauce

THE CHEF « COCOTTE » 25 €

Simple and good !
Cocottes change every week according to the season
and the local products

CHEESES 14 €

Selection of three cheeses from here and
elsewhere

DESSERTS 10 €

Caramelized custard cream with pistachio

Apples from les Alpilles as a tarte Tatin
with vanilla ice cream

Nougat ice cream with citrus,
nougatine and almond from Provence

Coffee or tea served with mini delights 12 €

FOR CHILDREN 15 €

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

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*

*Origin of meat : France

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

- Mr Rueda's family in Saint-Rémy-de-Provence for goat cheeses,
- Moulin Mas de Daudet mill in Fontvieille for organic wheat flour to cook burger breads and focaccias,
- 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 garden strawberry jam.
- Rucher de Cala Melosa for the Honey from the Garrigues for the sauce vinaigrette
- The Mas de la Clef de fer located in les Cévennes for the morel mushrooms

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.



Mas de
l'Oulivie
Les Baux-de-Provence

