

A LA CARTE

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

STARTERS

Braised leeks mimosa style with a honey vinaigrette from les Alpilles	14 €
Frog legs flavoured with parsley and garlic	16 €
Duo of Nordic salmon and Ardèche trout gravlax, lemon cream, home-made blinis	19 €
Home-made duck* foie gras, fig jam from les Alpilles and toasted organic spelt bread	21 €

SEASONAL DISHES

Provençal-style beef* stew, organic rice from Camargue	24 €
Sea bream fillet, roasted fennel with anise flavour, parsnip cream	27 €
Burger, shredded lamb*, grilled vegetables, onion preserve, home-made French fries	25 €
Vegetarian stuffed cabbage, vegetable broth	21 €

CHEESES Selection of three cheeses from here and elsewhere	15 €
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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 For children, special dishes can be prepared according to their tastes	15 €
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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

The allergen list is available to you upon request

*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 :



- 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 wheat to cook the blinis
- The farmer Patrick Monnier from Mas de l'Ange in Fontvieille for its figs jam.
- The beekeeper Sophie Berton from Cala Melosa in Fontvieille for garrigue honey.
- Le Mas de Cadenet Vieux in Fontvieille for the lamb from les Alpilles
- Le Domaine de Beaujeu in Arles for the organic Camargue rice

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.