



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 eggplant, fresh cream cheese sauce
with garlic and basil 13€

Frog legs flavoured with parsley and
garlic 16€

Sea bream ceviche with citrus and
avocado
Starter 17€
Main course 26€

SALADS olive oil from les Baux-de-Provence

The Caesar salad (fried chicken*) 23€

Heirloom tomato salad and burrata 23€

Grilled vegetables and Camargue
organic black rice 18€

SEASONAL DISHES

Seared octopus, braised 'heart of
lettuce', virgin sauce, chickpea fries 27€

Lobster roll, home-made french fries 33€

Beef* tataki, crunchy vegetable salad 28€

CHEESES

Selection of three cheeses
from here and elsewhere 15€

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

*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 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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