

*Restaurant
La Vieille Fontaine*

Entrees

*Salt cod brandade with “browned bread”, Nyons olives fine jelly,
crusty zucchini, aside emulsified salt cod milk* 23€

*Cappuccino of green lentils from Puy, crusty bread,
black Iberian Bellota lomite* 29€

*Preserved duck foie gras with pure sea salt, smoked eel,
citron/citrus fruit, Panna cotta with Tonka, corn roll breads* 38€

*Shellfish and citronella fine jelly,
radish and leaves juice whipped cream, rye bread* 39€

*Shelled King crab with yuzu juice, gingerbread, carrot sorbet,
skim of flowered white tea* 46€

*Marguerite of kernel of scallops and black truffles, olive/lemon oil,
fleur de sel, toasted thin baguette, herbs salad* 48€

*Our organic breads are kneaded,
cooked and baked every day by Sébastien Beaupère, baker in Avignon.*

Fish and shellfish

*John Dory fillet, emulsified vitelotte potatoes,
fresh vinegar sauce with squid and artichokes* 39€

*Pan-sautéed kernel of scallops, Udon noodles,
herbs and ginger pistou, dashi broth* 48€

*Mediterranean bass or line-fished bass,
gnocchi and simmered salsify with truffles* 58€

Meats

*Young pigeon from Racan, roasted fillet and leg with sylvestre pine,
celery/apple, poultry juice* 37€

*Sautéed beef fillet, swiss chard "au gratin",
breaded bone marrow and parmesan cheese* 48€

Veal sweetbreads casserole, winter roots and truffles, cooking juice 68€

Cheese

Selection of our fully matured cheeses of Provence and other region 19€

A few sweetnesses...

(Please order together with main dish)

Version 2012 of baked apple 17€

*Shortbread cocoa/fleur de sel, bitter chocolate mousse, orange jelly,
cocoa/crystallized oranges sorbet* 18€

Passion fruit soufflé, milk chocolate/caramel ice-cream 19€

*Roasted Victoria pineapple "5 flavours", savarin cake with rum,
cubeb pepper ice-cream* 21€

(This dessert is for 2 persons and the rate is per person)

(Can be order later)

*Pistachio/morello biscuit, crystallized raspberries, pistachio ice-cream,
sesame/poppy caramel lace biscuit* 18€

Quince tart tatin , truffle ice-cream, vanilla syrup 23€

HE

A gourmet stroll in the heart of the city...

We propose you the menu at 48€ or 65€ for the full menu

*Salt cod brandade with "browned bread", Nyons olives fine jelly,
crusty zucchini, aside emulsified salt cod milk*

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*John Dory fillet, emulsified vitelotte potatoes,
crusty vinegar sauce with squid and artichokes*

And/or

*Pan sautéed duck foie gras, poultry and chestnuts fine pie,
Cardinal fine mousse with orange blossom*

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*Pistachio/morello biscuit, crystallized raspberries, pistachio ice-cream,
sesame/poppy caramel lace biscuit*

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Petit fours

Tasting

Discovery of winter tastes and flavor...

98€

*Shelled King crab with yuzu juice, gingerbread, carrot sorbet,
skim of flowered white tea*

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*Cappuccino of Obsiblue spawn and kernels of scallops,
spinach sprout, vanilla*

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*Small ravioli of meadows mushrooms,
creamy juice with infusion of black truffles*

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*Young pigeon from Racan, roasted fillet and leg with sylvestre pine,
celery/apple, poultry juice*

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Pre dessert

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*Your choice of a dessert « à la carte »
(To order with main dish)*

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Petits fours

Truffles

The best of the black diamond...

130 €

*Marguerite of scallops and black truffles olive/lemon oil,
pure sea salt, toasted thin baguette, herbs salad.*

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*Organic egg cooked at 63°, emulsified leek and truffle juice,
Bigorre bacon, celery*

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*Thinly-sliced of John Dory cooked slowly with olive oil, rapped truffles,
small ravioli of meadows mushrooms*

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Veal sweetbreads casserole, winter roots and truffles, cooking juice

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Mascarpone and gorgonzola with truffles

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Pre dessert

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Quince tart tatin , truffle ice-cream, vanilla syrup