



Card

Starter

Rose from our local fish in citrus ceviche and saweed broth	32€
Variety of asparagus, smoked magret with pepper	26€
Our vegetable garden and its topsoil	24€

Main course

Sisteron Lamb shoulder perfumed with anchovies, all around turnip	36€
Forgotten vegetables in Romertopf with coconut and medieval spices, bitter sprouts	28€
Sea bream with flowers, roots and tops	37€

Desserts

Pear dumpling with saffron and orange blossom flavors	18€
Perfumed carpaccio home made hypocras	15€
Chocolate lightness, mint and citrus	16€
Assortment of refined cheese	22€



Menus

The Small Ecu 59€

From Monday to thursday

L'avant goût d'Antan

Our vegetable garden and its topsoil

Sisteron Lamb shoulder perfumed with anchovies, all around turnip

Perfumed carpaccio home made hypocras

Templar feast 72€

L'avant goût d'Antan

Variety of asparagus, smoked magret with pepper

Sea bream with flowers, roots and tops

Forgotten vegetables in Romertopf with coconut and medieval spices, bitter sprouts

Pear duppling with saffron and orange blossom flavors



Menus

The 5 Senses Garden 65€

L'avant goût d'Antan

5 courses menu

Carte de blanche du Chef

Castel Regal 115€

L'avant goût d'Antan

Rose from our local fish in citrus ceviche and seaweed broth

Our vegetable garden and its topsoil

Sisteron Lamb shoulder perfumed with anchovies, all around turnip

Sea bream with flowers, roots and tops

Fromages au chariot

Chocolate lightness, mint and citrus

Card created by Rodolphe LOURY chef

Menus are proposed for the whole table

We recommend to inform us about any allergy or special diet requirement

Children menu on request

Taxes and services included