

LA fête DANS LES ÉTOILES

THE CHIEFS MENU

STARTER 1

Duck foie gras cooked in salt, pineapple chutney with candied ginger in natural sweet wine from Rasteau

Cyril Glémot
Côteaux & Fourchettes

STARTER 2

Sardine bread, confit tomatoes from my garden, mustard and smoked paprika

Nicolas Pailhes
L'Escapade

STARTER 3

Fish soup jelly and squid sétoise

Philippe Zemour
Les Maison Du'O

DISH 1

Lebanese hummus and candied eggplant with peeled tomatoes and parmesan shavings, basil pesto and Lebanese bread

Christophe Bolis
Café de France

DISH 2

« Mouardiduro de poulanchoun » * at the Provençal

Eric Sapet
La Petite Maison de Cucuron*

CHEESES

2 cheeses with 2 different refinements with fig jam or dried fruits

Mathieu Schillinger & Laurent Lebreton
L'arbre à Vins

DESSERT 1

Raspberry clafoutis

Sylvain Fernandez
Campagne, Vignes et Gourmandises

DESSERT 2

Lemon jelly verrine and a duo of whipped basil ganache

Jean-Benoit Truchot
Chocolat T.

* Traditional Provençal recipe: soft and tender chicken balls flavored with candied tomatoes, sage, rosemary, olive, coated in concentrated olive juice, served on a skewer with roasted zucchini and caviar, garlic oil, olive powder