Menu Bourgeon

70 €

Patience

Zucchini
Slow-roasted, sea-infused broth, rock samphire

ou

Mushrooms
Yellow wine, coffee

Swordfish
Smoked endive, juniper

ou

Cochon
Pencil leeks, garden nasturtium

Goat cheese*
La Rouvière Farm, black carrot

Pear
Williams pear, dill, orgeat

ou

Rice
White sesame, sake

Epilogue

Food and wine pairing – €40
In harmony with the seasons, this menu is also available
in a vegetarian version – €60

*Available as an optional extra – €20
All-inclusive prices - Service included - Commanderie de Peyrassol

Menu En Fleurs

120 €

Patience

Zucchini
Slow-roasted, sea-infused broth, rock samphire

Swordfish
Smoked endive, juniper

Cochon
Pencil leeks, garden nasturtium

Goat cheese*
La Rouvière Farm, black carrot

Pear
Williams pear, dill, orgeat

Rice
White sesame, sake

Epilogue

Food and wine pairing – €60
In harmony with the seasons, this menu is also available
in a vegetarian version – €100

*Available as an optional extra – €20
All-inclusive prices - Service included - Commanderie de Peyrassol

Menu En Fleurs

120 €

Patience

Mushrooms
Yellow wine, coffee

Swordfish
Smoked endive, juniper

Cochon
Pencil leeks, garden nasturtium

Goat cheese*
La Rouvière Farm, black carrot

Pear
Williams pear, dill, orgeat

Rice
White sesame, sake

Epilogue

Food and wine pairing – €60
In harmony with the seasons, this menu is also available in a vegetarian version – €100

*Available as an optional extra – €20
All-inclusive prices - Service included - Commanderie de Peyrassol

À la Carte

Patience

Zucchini 33 €
Slow-roasted, sea-infused broth, rock samphire

Mushrooms 33 €
Yellow wine, coffee

Swordfish 43 €
Smoked endive, juniper

Cochon 43 €
Pencil leeks, garden nasturtium

Goat cheese 20 €
La Rouvière Farm, black carrot

Pear 20 €
Williams pear, dill, orgeat

Rice 20 €
White sesame, sake

Epilogue

Tarifs TTC - Service compris - Commanderie de Peryassol
All-inclusive prices - Service included - Commanderie de Peyrassol