

LA TABLE DU PIGONNET

Thierry & Benjamin
et leurs équipes vous accueillent



Wine per glass

15 cl

Provence Wines:

Bandol PDO « Agriculture Biologique »

- Domaine Lafran-Veyrolles 2015, Red 9
- Domaine Lafran-Veyrolles 2017, White 9

Coteaux d'Aix en Provence PDO « Agriculture Biologique

- Maison Saint Aix, « Aix Rosé » 2017 7

White Wines:

Pernand-Vergelesses PDO « Agriculture Biologique »

- White, Clos du Moulin aux Moines « les Combottes » 2017 15

Saumur PDO

- White, Domaine la Source de Ruault, « Coulée d'Aunis » 2015 12

Alsace PDO "Gewurztraminer"

- White, Trimbach Reserve 2013 12

Red Wines:

Pauillac PDO

- Red, Baron Nathaniel 2014 13

Auxey-duresses PDO « Agriculture Biologique »

- Red, Clos du Moulin aux Moines « vieilles vignes » Monopole 2015 15

Dessert wines

12 cl

White Muscat de Beaume de Venise PDO

- Domaine Juvenal 9

White Sauternes-Barsac PDO

- Château Coutet « Premier Grand Cru Classé » 2006 18

White OR Série

- Château Revelette 2015 12

Tasting water

Cryo (flat or sparkling micro-filtered water) 75 cl 7

Mineral water

Evian, Badoit, Chateldon, Ferrarelle (75 cl) 7

Evian, Badoit (33 cl) 4

San Pellegrino (75CL) 7

San Pellegrino (50 cl) 5

A la carte

Starters

Tuna Tataki Sesame ice-cream, Seaweed Crumble	19
Hay-Smoked Beef Asparagus and Organic Egg Condiments	19
Duck Foie Gras Terrine Brioche Toast, Rhubarb Chutney	21
Pan-Fried Langoustines Quinoa Soufflé, Spicy Green Mango Sauce	22

Fish

Monkfish Orange, Young Vegetables and Olive Oil Zabaglione	29
Scallops Bacon and Truffle Flammkuchen	31
Sea Bass Fillet Ratte potato Mashed with Oysters, Iodized Juice.	35

Chef's Suggestions

* Fresh Tagliatelli with Clams	24
* Risotto with Mediterranean Prawns, Shellfish Emulsion	28



All our dishes are hand-crafted using raw produce

Dishes subject to market stocks and may be occasionally altered or unavailable.
All beef is of German origin.

Net prices in Euros, inclusive of tax and service.

A la carte

Meat dishes

Rack of Lamb 30
Black Garlic Cream, Carrots

Beef Tenderloin 37
Marrow on Toast, Celery Mousse

Roast Young Pigeon 42
Salsify Tempura, Vitelotte Potatoes

Veal Sweetbread 45
Asparagus and Morel Mushrooms

Goat's Cheese with Walnuts and our garden's Rosemary 14

Mature Cheese Platter 17

Desserts

Orange Carrot Cake with Saffron 13

Tiramisu 14

Brownie, Cocoa Ice-Cream 15

Lemon Souffle, Thyme Ice-Cream 16

Gourmet coffee 10
Fruit tart, Macaron and Sorbet

In addition to the Gourmet Coffee – select from our Liqueur selection 15
Calvados 8 ans/ Rhum Ferroni 18 mois/ Tequila Patron XO café/Fruit Brandy

Our local suppliers

Meat: *Provence Viande*, Rue Pasteur 13090 Aix en Provence

Seafood: *Le Vivier* fishmongers at Bouc Bel Air, Yves Berenguer

Cheese: *Lemarié* cheeses at Aix en Provence, Benoit Lemarié

Organic eggs: *Les Œufs Bio de Céline* à Cornillon Confoux (13250), Céline Avignon

Vegetables: Gaby Prim at La Roque d'Anthéron

Teas and coffees: *La Maison du Bon Café* at Chateaurenard

Honey: *Erika Rey olive and honey producer* at Puy Ste Réparate

The Market Menu

Served Sunday Diner to Friday Lunch
Bank holidays excluded

37

Green Asparagus
Lentil Cream, Poached Organic Egg
Or
Quail Roasted
White Balsamic Vinegar, Wok Vegetables, Moroccan Quail Leg *Pastilla* Tart
Or
Rock Fish Soup
Tuna Pâté, Rouille Sauce

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Sea Robin
Spinach and Ricotta Stuffing, Virgin Sauce
Or
Veal Kidney
Mashed Potato, Madera Sauce
Or
Pan-Fried Salers Rib steak
Chick Pea Panisse and Béarnaise Sauce

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Kevin Pastries

Lemon Meringue
Or
Upside Down Apple
Or
Rhubarb Iranian Pistachios
Or
Passion Fruit Coconut
Or
The Royal Pignonnet
Or

If you would like to choose a dessert from the menu (€8 supplement)

Children's Menu (under 12 year-olds)

Starter, main course & dessert

The Gourmet Menu

68

Pan-Fried Langoustines
Quinoa Soufflé, Spicy green Mango Sauce

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Monkfish
Orange, Young Vegetables and Olive Oil Zabaglione

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Rack of Lamb
Black Garlic Cream, Carrots

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Goat's Cheese with Walnuts and Rosemary

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Lemon Souffle, Thyme Ice-Cream

Vegetarian Menu

37

Green Asparagus
Lentil Cream, Poached Organic Egg
Or
Quinoa Soufflé
Grilled Tofu, Spicy Green Mango Sauce

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Fresh Tagliatelle with Morel Mushrooms
Or
Our Garden Vegetables, Black Garlic Cream

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Upside-Down Apple Tart
Or
Carrot Orange Cake with Saffron