

LA TABLE DU PIGONNET

Thierry & Benjamin
et leurs équipes vous accueillent



Wine per glass

15 cl

Provence Wines:

IGP Bouches-du-Rhône

- Minna 2011, Red 9
- Minna 2015, White 9

AOC Coteaux d'Aix en Provence

- Maison Saint Aix, « Aix Rosé » 2017 7

White Wines:

Pernand-Vergelesses PDO « Agriculture Biologique »

- White, Clos du Moulin aux Moines « les Combottes » 2015, 15

Anjou PDO « Agriculture Biologique »

- White, Domaine Patrick Baudouin « La Fresnaye » 2016 12

Alsace PDO “Riesling”

- White, Domaine Weinbach « Cuvée Colette » 2017 15
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Red Wines:

Saint Joseph PDO

- Red, Les Vins de Vienne 2016 13

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

À la carte

Starters

Scallop carpaccio <i>brulée</i> Wild mushrooms drizzled with smoked oil	21
Duck foie Gras terrine Fruit gingerbread	21
Oxtail soup Pan-fried foie gras escalope	21
Buckwheat pancake Siberian caviar & devilled egg	25

Fish

Monkfish with Tuscany bacon Seasonal vegetables & mushroom reduction	29
Scallops Stewed leeks and quince, Piedmont hazelnuts	32
Sea bass Goma wakame seaweed, tomato & pickled fennel gnocchis	35

Chef's Suggestions

Risotto	
* Shellfish, Belota chorizo & saffron	29
* Black Melanosporum truffles	35



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.

À la carte

Meat dishes

Venison tenderloin (deer) Chestnut Cromesquis, Parsnip mousse	34
Beef tenderloin Mashed potatoes, Bone Marrow on Toast	37
Tender-roast pigeon Salsify, Vitelotte potatoes	42
Ris de Veau, Pancetta Crispy Pommes rissolées et trompettes des morts	42

Planche de Fromages affinés

Or <u>Truffled Brillât Savarin</u> (triple-cream brie with Truffle)	17
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Desserts

Gourmet coffee (Fruit tart, Macaron and Sorbet)	10
Gourmet liqueur A Choice : - Calvados 8 ans/ Rhum Ferroni 18 mois/ Tequila Patron XO café/ Eau de vie de Fruit	15
Ultra-light dark chocolate mousse, coffee & walnuts	15
Pear-blackcurrent Mont Blanc	13
Ginger parfait Mango & mandarine sorbet	14
Grand Marnier soufflé Grapefruit & kaffir lime sorbet	16

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 Chateaufort

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

The Market Menu

Served Sunday Diner to Friday Lunch
Bank holidays excluded

37

Traditional onion soup,
Roasted goat's cheese
Or
The Chef's white pudding, baked apple
Gingerbread crisps
Or
Tuna Tataki
Kiwi Chutney

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Hake with Passion berries, bean Minestrone soup
Coriander Pesto
Or
Jugged wild boar,
Creamy polenta, bacon & chestnuts
Or
Capon supreme
Vegetables and white Sauce

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Kevin Pâtisseries:

Yule Logs

The Mont Blanc
Hazelnut & yuzu
Pear & maple syrup cream
Royal Pignonnet
Tropical ice-cream

Or

A dessert from the menu (€8 supplement)

Children's Menu (under 12 year-olds)

Starter, main course & dessert

The Gourmet Menu

68

Oxtail soup
Pan-fried foie gras Escalop

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Scallops, leeks & stewed quince,
Piedmont hazelnuts

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Venison tenderloin (deer)
Chestnut croustade, parsnip Mousse

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Truffled Brillât Savarin (triple-cream brie)

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Grand Marnier soufflé,
Grapefruit & kaffir lime sorbet

Vegetarian Menu

37

Traditional Onion Soup,
Roast goat's cheese
Or
Jerusalem artichoke buckwheat pancake,
Devilled egg

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Bean Minestrone soup,
Coriander Pesto
Or
Wild mushroom Linguine

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Our Yule Log

Royal Pigeonnet
Or
Tropical ice-cream