

# LA TABLE

*du Pignonnet*

Our Chef Thierry Balligand,  
our Restaurant Manager Benjamin Bource  
and their teams are delighted to welcome you.



## A LA CARTE

(1 or 2 dishes)

or

## MENU 56€

(Starter, Main & Cheese or Dessert)

\* « Le Pignonnet Musts » supplement to the Menu : 15€

### OUR LOCAL SUPPLIERS:

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

*Fish : Poissonnerie RM marée, Marseille*

*Cheese : Fromage fermier et brousse du Rove, Laurence Chaulhier. Meyreuil*

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

*Vegetables : Gaby Prim à La Roque d'Anthéron, Benoit Cerrai*

*Coffee & Tea : La Maison du Bon Café à Chateaufort*

*Cold meats : Distriparma, Luynes*

*Certain dishes may vary according to availability.*

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## STARTERS

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French toast, Jerusalem artichoke with Truffle oil	19 €
Gravlax of Meager Fish, Apple, Fennel, espuma of Wasabi	20 €
Royale of Squash, Iberian Pluma and Mushrooms	19 €
Terrine of Duck foie-gras, candied Quince	21 €

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## MAIN DISHES

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Seared Monkfish medallion, Autumn Vegetables pot-au-feu	29 €
Breaded Veal head, crushed Potatoes, Gribiche sauce	28 €
Pan-seared Beef tab, marrow bone toast, Sweet Potato	29 €
Fregola Sarda and Gorgonzola risotto, Autumn Vegetables ( <i>Vegetarian</i> )	26 €

### LE PIGONNET MUSTS\*

Seared Scallops, Squash and Trumpets of the Dead, Bacon jus	40 €
Panfried Veal sweetbreads, Parsnips and Dauphine Potatoes, Lemon Thyme	45 €

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## CHEESE & DESSERTS

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Selection of Cheeses	14 €
“Snickers” style ice-cream with Peanuts, praline and salted butter caramel	13 €
Pomegranate soufflé, Verbena sorbet	14 €
Royal Pignonnet (Dark Chocolate), Vanilla ice-cream	12 €
Frozen Calisson, Apricot coulis and bitter Almond	14 €



*Cooked with wholesome and natural produce*

*Please be aware that they may contain common allergens. While we take steps to minimize risk and safely handle ingredients that contain potential allergens, cross contamination may occur. If you suffer from allergies or medically observed intolerance, kindly let us know so that we can serve you to the best of our abilities.*

*Fish and shellfish are either wild or farm-bred. Our meats are of French origin. The dishes we serve are subject to market arrivals and can be unavailable or modified. All our rates include taxes and service fees, expressed in euros.*