

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 54€

(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.

STARTERS

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| Zucchini and Montaignet goat Cheese madeleines | 18 € |
| Hay-smoked Beef, Broccoli hummus, Red-Berries pickles | 19 € |
| Crispy Gambas, Boulgour tabbouleh with Citrus Fruits | 20 € |
| Terrine of Duck foie-gras, Mango, Papaya | 20 € |

MAIN DISHES

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| Roasted Meager Fish, Mushroom duxelles and roasted Peach with Honey | 28 € |
| Pan-fried Duck breast, Cauliflower and Vanilla flavour cream, Potatoes | 29 € |
| Summer Truffle risotto (<i>Vegetarian</i>) | 26 € |

LE PIGONNET MUSTS*

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| Fish of the day, rock Fish soup, Rouille | 40 € |
| Panfried Veal Sweetbread with Beans, Gnocchi ant Tomatoes | 45 € |

CHEESE & DESSERTS

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| Selection of Cheeses | 14 € |
| Sweet Almond flavoured Blanc-manger, Orange and Saffron reduction | 13 € |
| Peach flavoured 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.