



- *Lunch Set Menu* -

2 Course | 28 pp

3 Course | 35 pp

 **Green Bean Salad** French Mustard Dressing | Peach | Almonds 

 **Crispy Squid** Lime | Chilli Salt

**Burrata Pugliese** Grated Vesuvio Tomato | Basil | Olive Oil 

**French Veal** Traditional Meatballs | Tomato

**Sea Bream** Sauce Antiboise

**Ravioli** Ricotta | Peas | Moroccan Mint 

**Crème Brûlée** Vanilla

**Madeleines** Olive Oil Ice Cream

**Saveur du Maquis** Confit Fruit | Crackers

- *A Slice of Provence* -

3 Course | 45 pp

With a Slice of Provence cocktail | 55 pp

**Ajo Blanco** Almonds | Cantaloupe Melon 

**Fried Courgette Flower** Black Garlic | Goat Curd 

**Mussels** Basil Marinère

**French Veal** Traditional Meatballs | Tomato

**Grilled Sea Bream** Sauce Vierge

**Aubergine Caponata** Pine Nuts and Basil 

**Iced Menton Lemon**

**Choux à la Crème Tropezien**

Available 3rd June - 17th August for dinner only

 **Socca Staples** |  Vegetarian

Please notify a member of staff if you have an allergy, or ask for further allergen information.  
A discretionary service charge of 15% will be added to your bill.