

Starter-main-dessert 33€  
Starter-main or main-dessert 30€

### STARTERS 15€

The soup of the day  
Asparagus gratin with parmesan reggiano  
Salad with smoked duck breast and foie gras  
with pine nuts  
Smoked salmon with lemon herb cream  
Gambas nems with mint  
Steam dumplings

### MAIN COURSES 22€

Rib eye on a bed of rocca salad, cherry tomato,  
parmesan shavings, new potatoes  
Steamed cod fillet, tiny vegetables, virgin  
sauce (300kcal/person)  
Lamb stew with vegetables  
The hamburger "Minim convent" with his fries  
Tagliatelle carbonara or pesto

### DESSERTS 10€

Home made ice creams and sorbets  
THE PASTRY CHEF WAGON

Starter-main-dessert 46€  
Starter-main or main-dessert 36€

### STARTERS 16€

Cream of mushrooms  
Duck foie gras from the farm Puntoun  
cooked in brine  
Cod fritters, Tomato juice slightly spicy salad  
greens  
Scallops a la plancha with creamy lentil bacon  
Gourmet plate of Bresaola, artichokes,  
tomatoes, olives and parmesan cheese, rocca

### MAIN COURSES 26€

Side saddle of lamb with rosemary, fried  
vegetables and pellets  
Risotto of the day  
Fillet of sea bream a la plancha, leek fondue  
sauce flavored with Noilly Prat colombo  
Camerone grilled linguine with squid ink  
The traditional bouillabaisse  
Pork roasted with lavender honey creamy  
polenta  
Ballottine thyme roasted chicken with a potato to  
pequillos

### DESSERTS 13€

Tart with pineapple sorbet and  
(to be ordered early in the meal)  
Citrus Soufflé  
Chocolate cake, caramel ice cream  
Zuppa inglese  
Creme brulee with three flavors  
Banana flambé with rum ice cream with  
coconut and lime

Viande bovine origine France



Viande bovine origine France



## LE SNACK

Mixed salad	9€
Salade des Minimes (poultry, beans, cherry tomatoes, pine kernels, olive paste)	13€
Traditional Salade Niçoise	15€
Tomatoes and mozzarella	15€
Grilled vegetables plate	13€
Steam vegetable plate With the Paschetta olive oil	13€
Club sandwich	21€

## OUR PARTNERS – PRODUCERS

### Greengrocers

- **La remise du Paysan**  
Av Georges Pompidou 04100 Manosque

### Butcher's – Poultry – Foie gras

- **Danny Viande** 04100 Manosque
- **Le Gavot ZA BP n°9** 04700 Oraison
- **Ferme du Puntoum** 32300 St Martin

### Olive Oil

- **Moulin huile Paschetta** 04700 Oraison
- **Perpetus huile d'olive** 84240 La tour d'Aigues
- **Ecomusée de l'huile d'olive** 04130 Volx

### Cheese

- **La famille Yernaux** 04870 St Michel l'observatoire

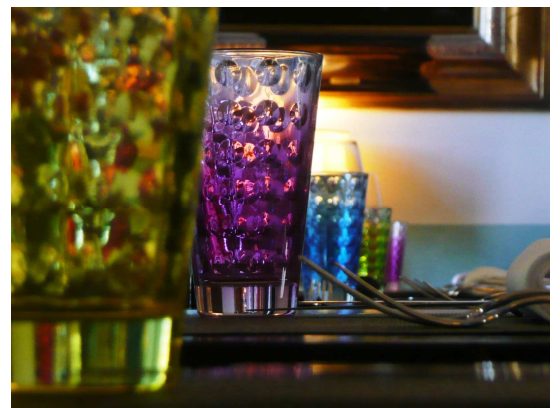
### Honey

- **Parrocel Patrice, Miel de Dauphin**  
Chemin de St jean 04300 Dauphin



**LE COUVENT DES MINIMES**  
Hôtel & Spa

## LE BANCAOU



Traditional  
Restaurant

