



LE COUVENT DES MINIMES
Hôtel & Spa

Le grand menu du Cloître

The truffle and the purple artichoke
with mascarpone and Iberian ham
Arucola leaves

Scallops and cep
Hen pheasant creamy sauce, chestnuts shavings

The turbot from our coasts
Chanterelles with saffron from our countryside
Bouillabaisse sauce, rouille espuma

« *Alpes de Haute Provence* » pigeon, the Brittany scampi
Traditional bacon and parsnip
Shell juice with tarragon

Cottage cheese ice cream, topped with lavender rosemary honey

Desserts farandole

125€

Net prices, service included