



LE COUVENT DES MINIMES

Hôtel & Spa

## Menu des Minimes

Duck foie gras from *La ferme du Puntoun* naturally cooked

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Slightly salted cod with livèche  
Iced with celery sauce, Agata and watercress

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Lamb from Sisteron (AOC), roasted saddle in herb crust  
Purple artichoke with Paschetta olive paste  
Mascarpone cream

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Cheese plate

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The Lemon as a warm *soufflé*,  
its orange caramel with Grand Marnier

Or

The Manjarie chocolate as a *sablé*,  
creamy and crystallized olives, olive oil ice cream

*75€ the menu*

*or*

*55€ with one course*

*Net prices, service included*