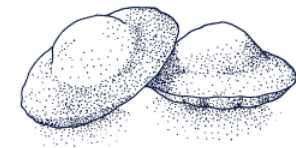




HOTEL & SPA

CRILLON LE BRAVE

PROVENCE



LA MADELEINE



We would like to thank all our local producers without whom nothing would be possible.

*All our prices are net and the service are included*

### **Bird's Nest**

*Angel nest, crystallized egg yolk on slightly, acid of spinach*



### **Cuttlefish & cauliflowers**

*Marinated cuttlefish with cauliflowers in all forms*



### **Scampis**

*Scampis poached in a citrus water, candied onions ravioli, Fresh  
Granny Smith apple and lemony razorclams*



### **Blue Lobster**

*Cooked in two ways, turnip pickles, Charcoal cucumber cream*



### **Calf Sweetbread**

*Grilled along with natural Girolles mushrooms and powdered,  
Caramelised Hazelnut, Corn emulsion*



### **La Madeleine**

*Arabica in hull covered with meringue, candied citrus fruits, ice  
cream 'Marcel Proust' style*



### **Lemon**

*In sugar blooming, garnish with citrus and basilic, Espelette Peper  
sorbet*

**Menu 7 courses**

**135€**

**Cheese from our master refiner, Josianne Deal, best  
artisan in France**

**25€**

***Wine pairing of your choice***

***3 glasses 50€***

***5 glasses 65€***

***Volume poured for each glass is 10cl.***

**A CUISINE OF EMOTION**

**A GASTRONOMIC TRIP TO PROVENCE**

Provence has provided an inspiring playground for our  
cheffe,  
Anissa Boulesteix, who had already gained an extensive  
experience in fine dining.

In our restaurant “La Madeleine”, Cheffe propose a  
healthy, delicate and tasty cuisine, where freshness and  
colours are the main ingredients.

Our menus are made with exceptional products, sourced  
from local food makers surrounding  
the “Mont-Ventoux”, sublimated with a humble and  
creative cuisine where the madeleine is a guest star.

Our pastry chef Boris Chapon is committed to combine  
creativity and modernity where each dessert is a promise  
that you can already taste at La Madeleine

**Menu in 5 Courses**

**105€**

**Cheese from our master refiner, Josianne Deal, best  
artisan in France**

**25€**

**Wine Pairing of your choice**

***3 Glasses 50€***

***5 Glasses 65€***

*Volume poured for each glass is 10cl*

**Bird's Nest**

*Angel nest, crystallized egg yolk on slightly, acid of spinach*



**Edible crab**

*Fresh tourteau's crab, beetroot declination and sea urchin cream*



**Weever Fish**

*Lemony Weever fish go with risotto perfumed with black garlic and  
radish*



**Lamb of Provence with tarragon**

*Provençal Lamb perfumed with tarragon, variation of fennel*



**La Madeleine**

*Arabica in hull covered with meringue, candied citrus fruits, ice  
cream 'Marcel Proust' style*