

Our Menu

L'Atelier des Artistes par Giovanni Favaro

ADA

To share

- Black Bigorre 36 months - 14€
- Feta dip, olives, dried tomatoes, pine nuts - 8€
- Cold tomato soup - 9€
- Velouté of peas - 12€
- Soft-boiled egg with conté cream, crunchy parmesan and raw ham - 10€
- Roquefort cappuccino and walnut cloud - 8€
- Octopus salad - 13€
- Foie gras with mulled wine - 13€

Starters

PANNA COTTA D'AUBERGINE - 10€
eggplant panna cotta, parmesan crumble and tomato coulis

FOIS GRAS - 13€
foie gras poached in red wine and spices

VELOUTÉ DE PETIT POIS - 12€
dash of cream, pink berries and raw ham crisps

SOUPE DE TOMATE ÉCLATS DE FETA - 9€
roasted tomatoes with pecorino, thyme, rosemary, olive oil and feta

SALADE DE POULPE - 13€
Candied peppers, potato, olive oil and fresh herbs

ŒUF MOLLET - 10€
conté cream crunchy parmesan raw ham

Plats

GARDIANNE DE TAUREAU - 24€
Camargue bull simmered in red wine, garrigue herbs, homemade fries

SALADE CAESAR FAÇON SOKO - 18€
green salad, crispy chicken, tomatoes, soft-boiled egg, parmesan shavings and Tarragon Caesar Sauce

RIBS DE PORC DU VENTOUX FAÇON SOKO - 22€
marinated in barbecue sauce and spices, served with fries/salad

SEICHE PESTO ROSSO - 23€
cuttle fish grilled on the plancha served with a risotto with celery and candied carrots

POULPE - 23€
octopus grilled on the plancha served with a risotto with celery and candied carrots and its pepper coulis

SOURIS D'AGNEAU CONFITE - 27€
spelled risotto and its lamb jus with oriental flavors



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Desserts

MOELLEUX AU CHOCOLAT - 8€
64% molten chocolate cake, hazelnut ice cream

SNICKERS FACON SOKO - 8€
crunchy vanilla ice cream with dark chocolate, heart with
molten salted butter caramel, peanut nougatine

DECLINAISON ABRICOT LAVANDE - 8€
crispy cereals with garrigue honey, half sphere of lavender
apricot

Choice of ice cream

1 scoop - 2.50€ 3 scoops - 6€
2 scoops - 4.50€ supp whipped cream - 1€

Stracciatella
Guerande salt butter caramel
Hazelnut
Rum & raisins
Madagascar Bourbon Vanilla
Espresso coffee
Chestnut with candied chestnuts
Chocolate & Chocolate shavings
Yogurt

Sicilian lemon
Passion fruit
Vine peach
Corsican clementine
Blood orange
Red fruits
Strawberry
Apricot
Coconut

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