

# LA TABLE

*du Pignonnet*

Our Chef Thierry Balligand,  
our Restaurant Manager Benjamin Bource  
and their teams are delighted to welcome you.



## A LA CARTE

(1 or 2 dishes)

or

## MENU 58€

(Starter, Main Dishes & Dessert)

### OUR LOCAL SUPPLIERS

Meat : Provence Viande, rue Pasteur 13090 Aix en Provence  
Fish : Poissonnerie RM marée, Marseille  
Cheese : Fromage fermier et brousse du Rove, Laurence Chaullier. Meyreuil  
Eggs : Les Œufs Bio de Céline à Cornillon Confoux (13250), Céline Avignon  
Vegetables : Gaby Prim à La Roque d'Anthéron, Benoit Cerrai  
Coffee & Tea : La Maison du Bon Café à Chateaurenard  
Cold meats : Distriparma , Luyes

### ORIGIN OF THE MEAT

Beef : France / Veal : France / Poultry : France / Porc : France

Certain dishes may vary according to availability.

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## STARTERS

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Organic soft-boiled egg, grilled Veal breast, Meurette sauce	19€
Octopus and Chanterelle Salad with Raspberry Vinegar	21€
Soupe au Pistou, Risotto de Coquillettes ( <i>Vegetarian</i> )	18€
Rabbit terrine, Goat cheese and fig chutney	21€

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## MAIN DISHES

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Monkfish stung with Lemongrass, Burnt Leeks, Lemon Butter	29€
Breaded Veal Shank, Grape Syrup and Creamy Polenta	29€
Sirloin of Beef, Pepper sauce, Dauphines potatoes with herb	31€
Mushroom risotto ( <i>végétarien</i> )	28€

### LE PIGONNET MUSTS    (*Supplement to the Menu: 15€*)

Fishing of the day, Rock Fish Soup, « Rouille » (garlic Sauce)	45€
Veal Sweetbread Seasonnal Vegetables	45€

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## CHEESE & DESSERTS

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Selection of Cheeses ( <i>Supplement to the Menu: 5 €</i> )	17€
Mirabelle plum Soufflé, Pear sorbet	14€
The « Castel » (pralin and meringue cake), Sudachi sorbet	13€
Royal Pignonnet (Dark Chocolate), Vanilla ice-cream	12€
Frozen Calisson, Apricot coulis and bitter Almond	14€



Cooked with wholesome and natural produce

Please be aware that they may contain common allergens. While we take steps to minimize risk and safely handle ingredients that contain potential allergens, cross contamination may occur. If you suffer from allergies or medically observed intolerance, kindly let us know so that we can serve you to the best of our abilities. Fish and shellfish are either wild or farm-bred. Our meats are of French origin. The dishes we serve are subject to market arrivals and can be unavailable or modified. All our rates include taxes and service fees, expressed in euros.