

L'ÉPICERIE DU CLOÎTRE

With a selection of fresh products from our shop and artisanal canneries from all around the Mediterranean, our on-the-go cuisine is progressive and full of southern flavours!

SNACKS

Chaume-Arnaud black olives	
‡ grilled almonds with Provençal herbs and « Senteur »	6€
Chickpea houmous, lemon ‡ Camargue rice crisps	6€
« Los Peperetes » Mussels, the escabèche way ‡ Provence herbs toast	15€
« Los Peperetes » Bonito, the escabèche way ‡ Provence herbs toast	15€

MAIN COURSES

Soup of the day	9€
Mas du Trident cheese selection	9€
Cured meats selection	14€
Camargue rice ‡ bacalao arancini ‡ artichoke condiment	14€
Spicy-sardines-stuffed yellow courgette ‡ piquillos coulis	15€
Camargue bull tagliata ‡ virgin sauce	19€

DESSERTS

Camargue rice pudding	7€
Chocolate crémeux ‡ Biomomo matcha tea praliné	7€
Cherry clafoutis ‡ Biomomo ginger praliné cream	7€