

Welcome to the Déjeunez Sous L'Arbre restaurant



Mickaël Guénon and his team are happy to welcome you from Monday to Thursday for lunch and dinner, on Friday for lunch and on Saturday for dinner.

NEW - From June to August, we will welcome you on Friday evenings !

As a Maître Restaurateur, and belonging to Logis de France / displaying the Logis de France label, we are committed to providing you with fresh products from local producers renowned for their high quality products.

Papy Zouk

Artinasal planteur,
produced in Aubagne



**Le Verger de
Trets**



**Les chèvres de
Peynier**



**Le Fournil de
Rousset**



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 « *Restaurant Déjeunez Sous L'Arbre* »



STARTERS

- **Bruschetta** 14,00 €

Our toasted bread with smoked salmon and belly of pork, chive cream flavoured with Espelette pepper



- **Sea bream tartare** 15,00 €

Minced seasoned raw sea bream, with citrus fruits, dices avocados, tomatoes and basil sauce, lace of Parmesan cheese

- **Snails** 16,00 €

12 snails flavoured with parsley and garlic and their crispy shelves

- **Warm escalope of duck foie gras** 17,00 €

Thin sweetened and salted part of warm escalope of duck foie gras, salad and seasonal vegetables



SALADS

Proposed in small format as a starter or in big format as a main dish

Starter

Main dish



- **The vegetarian** 12,50 € 17,00 €

Mixed salad leaves, cabbages marinated with lemon, garden peas, avocado, cherry tomatoes end mozzarella, polenta, melon, hard boiled egg

Aslo available for vegan 12,00 € 15,00 €



- **The Poseïdon** 13,50 € 18,00 €

Mixed salad leaves, cabbages marinated with lemon, garden peas, avocado, cherry tomatoes end mozzarella, polenta, hard boiled egg, smoked haddock, crayfish tails

- **The « Julius » caesar** 13,50 € 17,50 €

Mixed salad leaves, thinly sliced breast of chicken with thyme, belly of pork, croutons, hard boiled egg, cherry tomatoes, parmesan cheese, melon, caesar sauce

- **La périgourdine** 14,00 € 18,50 €

Mixed salad leaves, preserved gizzards of duck, smoked duck breast fillet, foie gras, croutons, cherry tomatoes



PASTA and RISOTTO

- **Meat's Wok** 17,00 €

Thinly sliced breast of chicken marinated with balsamic vinegar and nuts oil,
« Garofallo » spaghettis

- **Fish's Risotto** 18,00 €

Provençal asparagus Risotto « Carnaroli », « légine » fish and basil chantilly



MAIN DISHES

- **Fish of the day** 17,50 €

Fish of the day in a basil and tarragon crust, garlic sauce

- **The raw minced steak** 18,00 €

Steak tartare (raw minced steak) in the chef's style, with fresh herbs, lace of
Parmesan cheese

- **The filet mignon of pork** 17,00 €

Filet mignon of pork and smoked bacon marinated with spices and ginger on a
skewer

- **The Burger of the season** 18,00 €

Home made Burger (meat from Limousin region), stewed onions with dried
tomatoes, cheddar cheese, Basque cheese, slice of tomato, sweet pepper sauce
flavoured with wasabi, artisanal bread with thyme from « Favalessa » baker

- **The rack of lamb** 22,00 €

Roast rack of lamb in a hazelnuts and pistachios crust, orange sauce

- **Don't forget today's suggestion, have a look
at our board**



Country cooking menu - 35€

Starter/main dish 28€ or main dish /dessert 24€



STARTERS

- Minced seasoned raw sea bream, with citrus fruits, dices avocados, tomatoes and basil sauce, lace of Parmesan cheese
- Our toasted bread with smoked salmon and belly of pork, chive cream flavoured with Espelette pepper
- 6 snails flavoured with parsley and garlic and their crispy shelves



MAIN DISHES

- Fish of the day in a basil and tarragon crust, garlic sauce
- Thinly sliced breast of chicken marinated with balsamic vinegar and nuts oil, « Garofallo » spaghettis
- Lamb chop, orange sauce



DESSERTS

- Caramelized custard cream with vanilla, brownie and amarena cheery
- Pear poached in red wine topped with chocolate sauce on a bed of vanilla ice cream
- Medley of fresh fruits and ice cream or sorbets in a chocolate waffle



DESSERTS

- **Gourmet pleasures of chocolate** 9,00 €

Soft chocolate cake, chocolate mousse, chocolate ice cream, chocolate sauce

- **Caramelized custard cream** 8,00 €

Caramelized custard cream with vanilla, brownie and amarena cheery

- **Strawberries delight** 8,50 €

Sponge sandwich cake, filled and topped with butter cream and a layer of fresh strawberries

- **The medley** 8,50 €

Medley of fresh fruits and ice cream or sorbets in a chocolate waffle

- **The Belle-Hélène pear** 7,50 €

Pear poached in red wine topped with chocolate sauce on a bed of vanilla ice cream

- **Fruits salad** 7,00 €

- **Ice cream or sorbet** 7,00 €

Flavour proposed : vanilla, chocolate, lemon, rapsberrie (3 scoop of ice cream)

- **Café gourmand (Coffee with little desserts)** 8,50 €

- **Thé gourmand (Tea with little desserts)** 8,80 €