

LA TABLE DE MARIUS

Dear Customers,
Welcome to La Table de Marius

Our philosophy is to be as close to the product as possible.
Each plate is designed to sublimate the richness of our beautiful land of Camargue..
Without frills or unnecessary additions.

The menu is reimagined regularly to highlight our supplier's products, following the rythme of the nature and seasons

OUR 5-STEPS DEGUSTATION MENU Like a walk through the Camargue

UA tasting for a discovery of the Camargue terroir around the vegetables, fish and meats of our region, with some surprises on the way.. **85**

Food and wine pairing (4 glasses) **40**

We source our ingredients from local producers who bring the Carmaguais terroir to life

- Fresh fish from Côté Fish caught locally in the Mediterranean.
- Vegetables grown by our market gardener at Mas Coquillou in the sandy soil of Aiques-Mortes.
- PDO olive oil from Moulin Castelas in the Baux de Provence valley,
- vinegars from the Vinaigrerie des Remparts d'Aiques-Mortes, aged in oak and chestnut barrels for 18 months,
- Camargue PDO bulls from Alazard & Roux
- Free-range beef and pigs reared 20 km away by Burgos,
- Fresh organic herbs grown using permaculture methods by the Omeeterra garden in Orgon.
- Jams made by La cuillère gourmande, a master jam-maker near Sommières,
- Friand bread from our artisan baker in Aiques-Mortes.

The key words at La Table de Marius are freshness, seasonality and locality.

STARTERS

Duck foie gras as a calisson Calissons cream, melon chutney, calisson granola, calisson ice cream	29
Like a fried egg with seasonal vegetables Candied yolk, false white, ratatouille, gazpacho, pan con tomate	25
Our version of The Tielle Sétoise Rock octopus in a tomato stew, smoked octopus, octopus pudding, chimichurri sauce.	31

MAINS

Camargue bull Gardiane in potato cannelloni Potatoes in textures, fillet of bull, reduced juice of a Gardiane.	49
Small-scale fishing monkfish worked like a Bourride Aioli, toasted hollandaise, Mas Coquillou vegetables, marsh herbs and broth infused with verbena from the garden.	51
Basil flavored gnocchi Summer truffle, tomatoes, smoked eggplant, Romesco sauce.	39
Mediterranean red squid, duck Squid stuffed with duck, in accras and pan-fried, work on zucchini, olive crackers and duck jus	46

DESSERTS

Grand cru vanilla from Madagascar, Tahiti and Mexico In textures: creamy, airy, icy and crunchy.	23
Apricot and almond, lavender from the Mas As a clafoutis, roasts, lavender blanc à manger, full fruit apricot sorbet	21
Chocolate 63% pure origin Peru Sacher and Namelaka biscuit, hot chocolate sauce, cocoa sorbet, crispy hazelnuts.	19
Mas cheese platter	15