



Our gastronomic restaurant  
*Le Louison* is a homage to the work  
of the artist Louise Bourgeois.

*"The couple"*, a major work of the  
French sculptress is suspended  
from the ceiling in the glass  
pavillon.

A lover of art, with a passion for the  
land of Provence, it would seem an  
obvious choice for G erald Pass dat  
to have a gastronomic presence at  
Villa La Coste.

From his first visit to the domain,  
the chef retained a marvellous  
memory tinged with a sense of  
freedom and discovery.

*"A love at first sight for the  
imagination and energy emanating  
from the place. Far from being  
simply a museum, these works of  
art in complete liberty, are at ease  
with the landscape painted by  
C zanne"*

In harmony with the seasons,  
created with fresh products picked  
by hand in the vegetable garden  
designed by Louis Benech, the  
cuisine from the Three-Michelin-  
Starred cheff from Marseille wishes  
to be firmly *"anchored in the land  
with a bridge spanning to the sea"*.

# « The Couple »

*Our classics ...*

Amuse-bouche from Benjamin Klène <sup>(L)</sup>

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Foie gras with seaweed and brioche served in sea relief <sup>(G)</sup>

Or

Whole roasted crab with peppercorns, Infusion of fresh mint <sup>(Sh)</sup>

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Finesse of wild fish with a broth of pig's trotter and smoked eel <sup>(F)</sup>

Or

Organic chicken from 'la Cour d'Armoise' with truffled oatmeal <sup>(G)</sup>

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Selection of Goat's cheeses

(Additional price: 25€) <sup>(L)</sup>

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Millefeuille chocolate « Aysse by Passedat »,

Freshness of cherries with vinegar juice <sup>(G) (L)</sup>

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Mignardises

**95€**

*Louison*  
GÉRALD PASSEDAT

Meat from France / All our dishes are homemade

Taxes and service included

Allergens present in our dishes:

G= Gluten / L= Lactose / Sh = Shellfish / F = Fish

# Bourgeois

*A discovery ...*

Amuse-bouche from Benjamin Klène (L)

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Château La Coste beetroots served slightly warm,  
Black radish and almonds from 'La Montagne Noire' (N)

\*\*\*

Whole roasted crab with peppercorns,  
Infusion of fresh mint (L)(Sh)

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Summer style veal sweetbread cooked on embers,  
Rolled leeks, liver toast and 'vierge' sauce (Sh)

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Selection of Goat's cheeses  
(Additional price: 25€) (L)

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Liquorice soufflé, lemon sponge cake,  
Fennel ice cream perfumed with ginger (L) (G) (N)

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Mignardises

**115€**

  
GÉRALD PASSEDAT

Meat from France / All our dishes are homemade

Taxes and service included

Allergens present in our dishes:

G= Gluten / L= Lactose / Sh = Shellfish / N = Nut

# Louison

*An experience ...*

Amuse-bouche from Benjamin Klène (L)

\*\*\*

Château La Coste beetroots served slightly warm,  
Black radish and almonds from 'La Montagne Noire' (N)

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Green asparagus from 'Roques-Hautes',  
Kéfir of goat's cheese (L)

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Lobster pan-seared with juniper berries,  
Thorny artichoke 'à la barigoule' (G)(Sh)

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Farmed rabbit stuffed with morels and sea potatoes,  
Wild garlic extraction (G)(Sh)

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Selection of Goat's cheeses (L)

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Vegetal meringue filled with garriguettes strawberries and nepita cream,  
Brousse du Rove foamed, served on warmed strawberries (L)

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Mignardises

The degustation menu is proposed for all guests at the table

**165€**

  
GÉRALD PASSEDAT

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Taxes and service included

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G= Gluten / L= Lactose / Sh = Shellfish / S = Sulfites