



## TO START

White asparagus mimosa-style,  
old-fashioned mustard vinaigrette,  
Vahé bottarga.

Seafood and shellfish ravioli, iodized impression of arroche from our cost,  
watercress pulp, wild garlic green oils.

Rockfish soup,  
unilaterally cooked red mullet fillet,  
seasonal vegetables, rouille toast with Corsican tomme cheese.

Salad of capuchin beard and dandelion,  
soft-boiled farm egg and puff pastry, smoked duck breast.

## THEN

Line-caught sea bass with aioli, seasonal vegetables from our local producers.

Milk-fed lamb from La Roque d'Anthéron, cooked three ways:  
aubergine cannelloni with Rove fresh cheese,  
creamy mashed potatoes, aromatic cooking jus.

Beef fillet from Limousin with Malabar black pepper sauce,  
crispy Pont-Neuf potatoes.

## CHEESES

A selection of matured cheeses – Maison Lemarié: €25 per person

## DESSERTS

Bar of cocoa nibs, soft biscuit,  
Peruvian chocolate cream, praline, and buckwheat ice cream.

Citrus freshness in variation, crispy meringue, and homemade sorbet.

Villa Saint-Ange signature soufflé.

Strawberry shortcake with a crispy sablé, Gariguet strawberry tartare, and basil sorbet.

### THE ÂMA TERRA MENU

Entree, Main Dish & Dessert : 95 € per person.

### ÂMA TERRA LUNCHES

Entree & Main Dish *or* Main Dish & Dessert : 75 € per person.

*From Monday until Friday for lunch only (except on bank holidays).*

### OUR FOOD & WINE PAIRING

"Symphony" pairing : 65 € / person.

*A different glass of wine accompanying  
starter, main dish and dessert, in harmony with you.*

*Prices in euros, all taxes included.  
The list of allergens is available on request.  
Alcohol abuse is dangerous for your health.  
Meat : French origin*

ÂMA TERRA



ÂMA TERRA  
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