



DISCOVERY MENU

FROM THURSDAY, FEBRUARY 20 TO FRIDAY, FEBRUARY 28, 2025

Braised artichoke heart with turmeric,
Granny Smith sticks, Auvergne blue cheese, green mustard sorbet.

or

Rock fish soup, unilaterally cooked red mullet fillet,
seasonal vegetables by Bruno Cayron, rouille toast with petits Basques.



Steamed Mediterranean capon, crispy polenta with olives,
cime di rapa in two variations, vegetable vierge with basil.

or

Suckling lamb from La Roque d'Anthéron in three courses:
roasted leg, morel stuffed with shoulder confit, grilled chop with rosemary,
mashed potatoes, Aomori black garlic pulp, lemon thyme jus.



Rum Baba,
mango and pear flavoured with verbena,
whipped cream and old amber rum sorbet.

or

Creamy chocolate tart,
with praline cashews, caramel heart, crunchy cookie and gianduja ice cream.

Menu (without drinks) : 65 € / person.

Wine Pairing : 65 € / person.

A different glass of wine served with the starter, main course and dessert.

AT DISCOVERY MENU

ÂMA TERRA
HÔTEL VILLA SAINT-ANGE

7, Traverse Saint-Pierre, 13100 Aix-en-Provence

reservation@amatterra-restaurant.com

www.amatterra-restaurant.com

+33 (0) 4 42 95 10 10