



LA SOURCE

LUNCH MENU

Starter/Main course or Main course/Dessert €47

Starter/Main Course/Dessert Menu €57

Available all week except weekend and bank holidays









SHARING MENU

Minimum 6 pax | 85€ /person

OUR SIGNATURE DISHES

The most popular dishes : Tapas, starters, main courses and desserts

TAPAS

Homemade houmous and pita bread	15€	 
Kaviari house products <i>50gr of Oscietre caviar</i>	150€	
Truffle quesadillas, stewed onions and comté cheese	27€	
Iberic ham board from Cinco Jotas house <i>Piquillos confits and provencal herbs butter</i>	45€	 
Cecina Beef board, provencal herb butter	27€	 
Selection of matured cheese by Mons	22€	

STARTERS

SUGGESTION OF THE MOMENT

PRICE ACCORDING TO ARRIVAL

Seasonal flavours and fragrances selected from our producers

SNAILS FROM PROVENCE

Garlic and Parsley

23€ 

PROVENCE GREEN ASPARAGUS

Citrus and yoghurt, Cinco Jotas ham crumble

Sublime your meal with Melanosporum black truffle 5gr | 20€

25€  

PAN-FRIED FOIE GRAS

Hibiscus, apple and buckweat

35€ 

PÂTÉ EN CROÛTE

Veal sweetbreads with beetroot sauce

32€

BEEF TARTARE


Cocktail sauce

Available as a main with fries and salad - 120g | 48€

32€ 

MEAT SELECTION

PRESA IBERICO 44€ 
Carrot, boulgour, Oriental spices juice
Sublime your meal with Melanosporum black truffle 5gr | 20€

FRENCH BEEF FILET 49€ 
Artichoke puree or fries with pepper sauce

HOMEMADE CORDON BLEU 45€
Truffle and aged comté, truffle mashed potatoes

SUBLIME YOUR MEAL 20€ <i>Oscietre caviar Kaviari 5gr</i> <i>Melanosporum black truffle 5gr</i>
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MAIN COURSES

CHEF'S CREATION

PRICE ACCORDING TO ARRIVAL

LA PASTA DEL MOMENTO

PRICE ACCORDING TO ARRIVAL

CONFIT BLACK COD

Raw and cooked spinach shoots, watercress coulis, browned butter

45€ 

ROASTED OCTOPUS

Cauliflower, grape and almond, diable sauce

Served warm

39€ 

BLUE LOBSTER SNACKED

Fresh pasta, armoricaine sauce

85€ 

Whole lobster | 85€

Half lobster | 49€

It takes a little more time. Thank you for your patience.



Veggie -



Vegan -



Gluten Free -



Lactose Free

STREET FOOD

LOBSTER ROLL 54€

Pearly lobster tail, tempura claws
Miso and yuzu mayonnaise, pickles and black garlic aioli

GAUDE'S BURGER 38€

Veal and beef steak
Smoked mozzarella, guanciale, grape ketchup, mayonnaise with meat juice
With fries and green salad

EGGS BENEDICTE 32€

Spinach, salmon, poched eggs

SUBLIME YOUR MEAL 20€

Oscietre caviar Kaviari 5gr
Melanosporum black truffle 5gr



Veggie -



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DESSERTS

Our patisseries made every day pastry team

OUR HOMEMADE COOKIE	12€
Raspberry jelly, pistachio praline, pistachio ice cream	
SAINT-HONORÉ	12€
Sweet pastry, vanilla cream, toasted vanilla caramel, caramelised choux, vanilla chantilly	
THE STRAWBERRY	12€ 
Shortbread, Genoa bread biscuit (almond), strawberry shiso confit, vanilla mousse	
CHOCOLATE CAKE	12€
Vanilla custard, Guanaja 70% chocolate	
<i>10 minutes cooking time, thank you for your patience.</i>	
ÎLE FLOTTANTE	12€ 
Vanilla custard	
LEMON BASIL	12€ 
Almond biscuit, lemon mousse, basil and olive oil	
BANANA BREAD	28€
Banana compote and pecan praline	
ICE CREAMS AND SORBETS	6€



Veggie -



Vegan -



Gluten Free -



Lactose Free

THANKS

TERRE DE PROVENCE
LES MARAÎCHERS DE NOTRE RÉGION

CANTINI FLANDIN
BOUCHERIE DES CAPUCINES
CINCO JOTAS

MAISON KAVIARI
MARGAIN MARÉE

EVAN ANTZENBERGER

FROMAGERIE MONS

MANJOLIVE

LA CHOCOLATERIE DE L'OPÉRA
VALRHONA