



# LA SOURCE

## MENU

TAPAS

STARTERS

MAIN COURSES

STREET FOOD

DESSERTS

# TAPAS

Radish and butter topsoil 11€ 

Pétrossian house products


*Plain Tarama* 12€

*Wasabi Tarama* 18€

*Truffle Tarama* 23€

*50g of Oscietre caviar* 180€

*Salmon heart, sour cream and blinis* 23€

Truffle and Comté quesadillas 27€ 

Fresh corn cake 14€  

*Lime and cajun sauce*

Sunchoke confit lime and paprika 12€

Iberico ham from “ Cinco jotas “ house 45€

Parma ham aged 18 months 22€

Matured cheese selection 22€

*Mostarda and Piémont hazelnuts*

## STARTERS

### ORGANIC EGG

*Roast chestnuts, blanck currant and cep emulsion*

19€ 

### THE CATCH OF THE DAY CEVICHE

*leche del tigre, roasted pineapple and fresh kampot peper*

23€ 

### CUTTLE FISH

*avocado , wasabi and umami flavor dressing*

24€ 

### VEGAN SALAD

*Smoked eggplant mash, cereals and seeds  
Passion fruit*

22€ 

### AVOCADO SLICED AND PICKELS

*Sour condiment*

14€  

### HOMADE FRENCH PIE

*Smoked beetrood and walnut oil  
By Raphael Chiappero*

23€

# MAIN COURSES

## CHEF'S DAILY MEAT SELECTION

*Side not included*

PRICE ACCORDING TO ARRIVAL

## KOREAN STYLE FARM PIG BELLY

*Koshihikari rice and Kimtchi*

36€ 

## FRESH SCALLOPS

*Sour pumkin and quince flavor*

41€ 

## BLACK COD FISH OF THE DAY

*lemongrass, celeriac*

37€ 

## SIDE DISHES

*Gaufrettes potatoes*

7€

*Herbs salad*

5€

*Mashed potatoes*

7€

*Truffle supplement*

7€

*Seasonal vegetable fricassé*

7€

*Wild mushroom saute*

9€

## SAUCES

*Timut pepper sauce from our garden*

4€

*Bearnaise sauce perfumed with tagète*

4€



Veggie - 

Vegan - 

Gluten Free - 

Spicy

## STREET FOOD

<b>LOBSTER ROLL</b>	<b>49€</b>
<i>Claws and elbow tempura. Salpicon spice and pickel's vegetables Lobster tail</i>	
<b>GAUDE'S BURGER</b>	<b>31€</b>
<i>Grappes ketchup, guanciale and scamorza</i>	
<b>SOLE FISH AND CHIPS</b>	<b>34€</b>
<i>Crispy shiso and tartare sauce</i>	
<b>LOBSTER DIM SUM</b>	<b>34€</b>
<i>Shell ponzu sauce</i>	
<b>THAI CHICKEN DIM SUM</b>	<b>28€</b> 🌶️
<i>Grilled peanuts oil</i>	
<b>SEASONAL VEGETABLES DIM SUM</b>	<b>24€</b> 🌿
<i>Herbs sauce</i>	



Veggie -



Vegan -



Gluten Free -



Spicy

# DESSERTS

*Our patisseries made every day by Maelle Bruguera and her team inspired by season.*

13€

# LUNCH MENUS

NOT AVAILABLE ON WEEKENDS AND BANK HOLIDAYS

STARTERS / MAIN COURSES 34€

MAIN COURSES / DESSERT 34€

FULL MENU 47€

CHATEAU DE LA GAUDE

# THANKS

TERRE DE PROVENCE  
LES MARAÎCHERS DE NOTRE RÉGION

UMAMI  
PIMENT ROUGE

CANTINI FLANDIN  
BOUCHERIE DES CAPUCINES

MAISON PÉTROSSIAN  
MARGAIN MARÉE

EVAN ANTZENBERGER

FROMAGERIE LEMARIÉ  
RAPHAEL CHIAPPERO

MILLÉSIMES

LA CHOCOLATERIE DE L'OPÉRA  
VALRHONA

CHATEAU DE LA GAUDE