

La Table d'Alain Jaume



"DECOUVERTE" PACKAGE : Based on the experience of a "gourmet tasting menu", We would be pleased to have you for a tour of our terroirs and our cellars. The tasting session of 6 wines will be accompagnied by a lunch of fresh and authentic products (unique menu, home made).



55 €/pax

+ 10€ visits

Menu *

Appetizer of the day

Crustacean Terrine with lemon foam

Pork Cheek with Grand Veneur sauce
Potato Millefeuille & Provencal
vegetables

Cheeses

Williams Pear delight melted with dark
chocolat "Valrohnna"

given as an indication

La Table d'Alain Jaume



"PRESTIGE" PACKAGE : Based on the experience of a "gourmet tasting menu". We would be pleased to have you for a tour of our terroirs and our cellars. The tasting session 9 wines will be accompagnied by a lunch of fresh and authentic products (unique menu, home made).



65 €/pax

+ 10€ visits

Menu *

Appetizer of the day

Crustacean Terrine with lemon foam

Pork Cheek with Grand Veneur sauce
Potato Millefeuille & Provencal
vegetables

Cheeses

Williams Pear delight melted with dark
chocolat "Valrohna"

given as an indication