

# LA TABLE DE MARIUS

Dear customers,  
welcome to La Table de Marius.

Our philosophy is to be as close to the product as possible. Each plate is designed to sublimate the richness of our beautiful land of Camarque. Without frills or unnecessary additions.

The menu is reimagined regularly to highlight our supplier's products, following the rhythm of the nature and seasons.

## OUR 5-COURSE MENU

*Comme une balade en Camarque*

A tasting to discover the Camarque terroir, based on local vegetables, fish and meat, with a few surprises along the way... 85

Food and wine pairing (4 glasses) 40

We source our raw materials from local producers who bring the Camarque terroir to life :

- fresh fish and shellfish from Côté Fish in Grau du Roi from sustainable and local fishing
- vegetables grown by our market gardener at Mas Coquillou in the sandy soil of Aiques-Mortes;
- PDO olive oil from Moulin Castelas in the Baux de Provence valley;
- vinegars from Vinaigrerie des Remparts d'Aiques-Mortes, aged in oak and chestnut barrels for 18 months;
- Camarque AOP bulls from Maison Roux in Chateaurenard;
- fresh herbs and citrus fruits from our garden and marshes;
- jams made by Cuillère Gourmande, a master jam-maker near Sommières;
- bread from Friand, our artisan baker in Aiques-Mortes.

The watchwords of La Table de Marius cuisine: freshness, seasonality and locality.

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## STARTERS

**Foie gras from Cotte and chocolate from Ome Chocolate Factory** 27  
In a tartlet, smoked with cocoa peels, mucilage chutney and Tien Giang chocolate, mucilage caramel, raw bean chouchou

**Cauliflower with old Laquiote cooked in Brioche** 22  
Vinum Preceptoris sauce, roasted cauliflower cream, old Laquiote ice cream

**All the flavors of a pissaladière** 26  
Fresh marinated and crispy anchovies, strong onion broth, Focaccia croutons, onion ice cream, thyme gel

## MAIN COURSES

**Camarque Bull Gardiane cannelloni** 43  
Textured potatoes, fillet of bull, strong juice of a Gardiane

**Black mullet fillet from the high seas, just pearly** 45  
Working on seasonal squash, oranges, chestnuts and Maltese sauce

**IGP Camarque rice served crispy** 33  
Onsen egg, hay, old Comté, mushroom textures, fried porcini mushrooms.

**Duck from the Rice Fields with fig leaf flavors** 44  
Fillet cooked in fig leaves, parmentier of thighs with parsnips, toast with gratin stuffing, roasted parsnip, duck jus.

## DESSERTS

**Anne's Camarque honey in honeycombs** 18  
Combined with hive products, propolis, wax, pollen, citric touch

**Camarque apricot textures** 18  
Glazed, creamy, raw and cooked, combined with almond

**"Semuliki Forest" chocolate, pure Uganda origin, 68%** 18  
From the Ome factory in a warm tartlet, mucilage sorbet with bean flakes.

**The Mas cheese platter** 17