



NEW

THE BEST TABLES IN ARLES

Meals adapted to your budget and your needs.

For lunch or dinner, for a regular meal or a gastronomical adventure, our restaurant partners have created for you menus based on our local products. The restaurants we suggest are perfectly adapted for receiving groups.

ROMAN MENU

- The « Arlèate » plate
- "Apicius" chicken
- Fruit salad with muscat wine and mint

From 21€ per person
(appetizer, main course and dessert,
1/4 l wine and coffee)

MEDIEVAL MENU

- Curd torte
- Pork and cinnamon gruel
- Apple pie with cardamom

From 21€ per person
(appetizer, main course and dessert,
1/4 l wine and coffee)

PROVENCAL MENU

- Warm goats' cheese salad with Provencal honey
- Poultry brochettes with "ratatouille" vegetables and mashed potatoes
- Dessert (daily special)

From 24€ per person
(appetizer, main course and dessert,
1/4 l wine and coffee)

AIOLI (GARLIC MAYONNAISE) MENU

- Home-made « aioli » (Codfish, potatoes, vegetables, snails with garlic mayonnaise)
- Dessert of the season

From 26€ per person
(main course, dessert, 1/4 l wine and coffee)

CAMARGUE MENU

- Fresh vegetables with anchovy sauce
- Bull stew and Camargue rice
- Cheese
- Dessert

From 32€ per person
(appetizer, main course and dessert,
1/4 l wine and coffee)

CHRISTMAS EVE MENU

(« GROS SOUPER DE NOEL »)

- Fresh vegetables with anchovy sauce
- Fisherman's casserole
- Nougat ice cream
- Candied fruits in muscat wine and assorted dried fruits and nuts

From 29€ per person
(appetizer, main course and dessert,
1/4 l wine and coffee)

GASTRONOMIC MENU

- Salmon with lemon and mascarpone on a black-olive « panna cotta »
- Noisette of lamb on a Camargue rice risotto, artichokes and gravy with thym
- Four-spice macarons and speculos biscuits, cream cheese sherbet

From 55€ per person
(appetizer, main course and dessert,
1/4 l wine and coffee)

STARRED-CHEFS' MENU

Our two Michelin-starred chefs are inspired by the sunny savors of our local products. Jean-Luc Rabanel creates new traditional dishes every day at his restaurant « Atelier de Jean-Luc Rabanel » and his "A Côté" bistrot; Armand Arnal, at "La Chassagnette" cooks following the rhythms of nature, the seasons and his organic vegetable garden.

Price list on request

FARM MENU

- Before-meal drinks
- Seasonal appetizer
- Roast lamb from the farm with two vegetables
- Cheese
- Seasonal dessert.

From 34€ per person
(before-meal drinks, appetizer, main course
cheese and dessert, 1/4 l wine and coffee)

BUSINESSMAN'S MENU

You don't have time to visit Arles... Discover our heritage in pictures while you are eating in the company of a guide-lecturer.

- Boiled eggs with spinach sprouts
- Stuffed beef rolls, homemade spaghetti
- Panna cotta with crushed strawberries

From 27€ per person
(appetizer, main course and dessert,
1/4 l wine and coffee - price based on
a group of 30 persons)

PICNIC BASKET

- Cold sandwich
- Salad
- Dessert

From 7€ per person

ROMAN PICNIC BASKET

- Cicerona (chick peas with cumin)
- Pullus (chicken with mustard and honey sauce)
- Lenticulae, Moretum (fresh goats' cheese)
- Dulcium (honey and cinnamon cake)

From 19€ per person
(appetizer, main course and dessert)