

| | € |
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| PRELUDES | |
| Olivier Campana's asparagus cooked in Vallauris' clay with Menton lemon flavors | 33 |
| Mediterranean rock octopus seared, purple artichokes in an Italian salad | 35 |
| Catch of Tony, local fisherman from Port du Croûton cold modern style bouillabaisse | 36 |
| Duck foie gras poached in a barigoule broth | 39 |
| Langoustine natural, in a ravioli, galanga broth | 65 |

THE SEA

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| Mediterranean red mullet 'aigo boulido' sabayon, eggplant ravioli | 39 |
| Hand-dived scallops peas 'à la française' | 60 |
| Mediterranean wild sea bass Niçoise-style, potatoes and citrus confit | 65 |

THE EARTH

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| Rabbit roasted saddle, spring vegetables, gnocchi, herbs juice | 40 |
| Pigeon 'Excellence Miéral' roasted on the chest, potatoes, fava beans and peas | 48 |
| Pyrénées lamb saddle, 'capoun' of Swiss chard and piquillos, sweet harissa | 60 |

| SPRING 2019

L'ÉPILOGUE

Orange

in a soufflé,
blood orange sorbet

Chocolate

extra-bitter creamy,
coconut ice cream

Pistachio

passion fruit,
roasted pineapple with spices

Grapefruit

confits mini baba,
grapefruit-litchi sorbet

OUR MENUS

LES PÊCHEURS

4 ACTS – 90 €

Mediterranean rock octopus
seared, purple artichokes
in an Italian salad

—

Mediterranean red mullet
'aigo boullido' sabayon,
eggplant ravioli

—

Farmer's goat cheese, Grasse hinterland
in light emulsion with olive oil

—

Orange
in a soufflé,
blood orange sorbet

DÉGUSTATION

6 ACTS – 125 €

Duck foie gras
poached in a barigoule broth

—

Mediterranean rock octopus
seared, purple artichokes
in an Italian salad

—

Hand-dived scallops
peas 'à la française'

—

Rabbit
roasted saddle, spring vegetables,
gnocchi, herbs juice

—

Farmer's goat cheese, Grasse hinterland
in light emulsion with olive oil

—

Chocolat
extra-bitter creamy,
coconut ice cream

For your comfort and harmony of the service, these menus are served for the whole table

Our selection of fresh and refined cheeses is available in all menus
(with a supplement of 15 €)

QUINTESSENCE OF LOCAL PRODUCTS

7 ACTS – 150 €

Catch of Tony, local fisherman from Port du Croûton
cold modern style bouillabaisse

—

Olivier Campana's asparagus
cooked in Vallauris' clay
with Menton lemon flavors

—

Langoustine
natural, in a ravioli,
galanga broth

—

Mediterranean wild sea bass
Niçoise-style,
potatoes and citrus confit

—

Pyrénées lamb
saddle,
'capoun' of Swiss chard and piquillos, sweet harissa

—

Farmer's goat cheese, Grasse hinterland
in light emulsion with olive oil

—

Grapefruit
confits mini baba, grapefruit-litchi sorbet

Our selection of fresh and refined cheeses
Jean-Paul Veziano' farmhouse bread

25 €

For your comfort and harmony of the service, this menu is served for the whole table

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

Prices are net in euros, all tax included