

	€
PRELUDES	
Tomatoes and melon from Provence refreshed with lemongrass	32
Tony's catch of the day, our local fisherman from Port du Croûton cold, modern-style bouillabaisse	36
Duck foie gras poached in a barigoule broth	39
Mediterranean red tuna just seared, in a 'Niçoise salad' spirit	40
Langoustine natural and in a ravioli, galanga broth	65
VEGETARIAN	
Homemade potato gnocchi and summer ceps juice with parsley, sweet garlic sabayon	40

THE SEA

Mediterranean red mullet natural, soup with 'aigo boulido' sabayon	39
John Dory cooked on the fishbone, juice with fresh herbs, Mediterranean baby squid	60
Mediterranean wild sea bass Niçoise-style, potatoes and citrus confit	65
Blue lobster homemade tagliolini with squid ink	80

THE EARTH

Pigeon 'Excellence Miéral' peach and summer ceps, verbena condiment	50
Pyrénées lamb saddle, 'capoun' of Swiss chard and piquillos, sweet harissa	60
Dry-aged French beef signature potatoes, tarragon	60
Veal chop – for two guests trumpet zucchini, gnocchi	60 per person

EPILOGUE

Chocolate 20 €
extra-bitter creamy,
coconut ice cream

Pistachio 20 €
passion fruit,
roasted pineapple with spices

Strawberry 20 €
from Mediterranean hinterland,
ginger ice cream

Raspberry 22 €
in a soufflé,
hibiscus-raspberry sorbet

Peach 22 €
lemon-thym

Prices are net in euros, all tax included

OUR MENUS

LES PÊCHEURS

4 ACTS - 90 €

Duck foie gras
poached in a barigoule broth

—

Mediterranean red mullet
natural, soup with
'aigo boullido' sabayon

—

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

—

Chocolat
extra-bitter creamy,
coconut ice cream

DÉGUSTATION

6 ACTS - 125 €

Mediterranean red tuna
just seared, in a 'niçoise salad' spirit

—

Duck foie gras
poached in a barigoule broth

—

Mediterranean red mullet
natural, soup with
'aigo boullido' sabayon

—

Dry-aged French beef
signature potatoes,
tarragon

—

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

—

Peach
lemon-thym

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 €

Tomatoes and melon from Provence
refreshed with lemongrass

—

Tony's catch of the day, our local fisherman from Port du Croûton
cold, modern-style bouillabaisse

—

Langoustine
natural and in a ravioli,
galanga broth

—

John Dory
cooked on the fishbone, juice with fresh herbs,
Mediterranean baby squid

—

Pigeon 'Excellence Miéral'
coated with peach and summer ceps,
verbena condiment

—

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

—

Strawberry
from Mediterranean hinterland, ginger ice cream

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