

	€
<b>PRELUDES</b>	
Tony's catch of the day, our local fisherman from Port du Croûton cold, modern-style bouillabaisse	36
Roumégous oysters poached in Champagne, textured Jerusalem artichokes	38
Duck foie gras poached in a barigoule broth	39
Mediterranean gamberoni carpaccio, pear and verbena	60

## THE SEA

Mediterranean red mullet natural, soup with 'aigo boullido' sabayon	39
Cod steamed in gray shrimp broth, steamed cabbage	48
Turbot cooked on the fishbone with fig leaf, Paimpol beans and butternut	80
Langoustines Grenoble-style, fennel	85

## THE EARTH

Heart of veal sweetbread gnocchi with chanterelles and spinach, yellow wine cream	50
Pyrénées lamb saddle, 'capoun' of Swiss chard and piquillos, sweet harissa	60
French hunting venison with Lardo di Colonnata and Sichuan pepper, mirabelle plums with celery	65

## EPILOGUE

Chocolate 20 €  
extra-bitter creamy,  
coconut ice cream

Fig 20 €  
roasted with cardamom,  
fig sorbet

Raspberry 22 €  
in a soufflé,  
hibiscus-raspberry sorbet

Apple 22 €  
with a thin crust,  
caramel ice cream

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 bouldo' sabayon

—

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

—

Chocolat  
extra-bitter creamy,  
coconut ice cream

### DÉGUSTATION

6 ACTS – 125 €

Tony's catch of the day  
cold, modern-style bouillabaisse

—

Duck foie gras  
poached in a barigoule broth

—

Cod  
steamed in gray shrimp broth,  
steamed cabbage

—

Heart of veal sweetbread  
gnocchi with chanterelles and spinach,  
yellow wine cream

—

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

—

Fig  
roasted with cardamom, fig sorbet

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 €

Mediterranean gamberoni  
carpaccio, pear and verbena

—

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

—

Roumégous oysters  
poached in Champagne,  
textured Jerusalem artichokes

—

Turbot  
cooked on the fishbone with fig leaf,  
Paimpol beans and butternut

—

French hunting venison  
with Lardo di Colonnata and Sichuan pepper,  
mirabelle plums with celery

—

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

—

Apple  
with a thin crust, caramel 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