

	€
STARTERS	
Duck foie gras poached and glazed, barigoule juice	35
Mediterranean red tuna my version of a Niçoise salad	38
Langoustines 'bánh cuốn' ravioli, lemongrass sauce	45 dish : 60
SEA	
Mediterranean catch of the day rockfish soup, rouille emulsion	38
Sea bass roasted in fig leave, zucchini and ceps with almonds	65
Blue lobster grilled, artichokes and potatoes	90

	€
EARTH	
Piglet glazed with lemon, steam brioche, mango condiment	38
Pigeonneau from Poitou with fennel, gravlax thighs	50
Rib eye beef « fleur de bœuf » grilled, creamy corn with Timut pepper	60
CHEESE	
Our selection of fresh and refined cheeses Jean-Paul Veziano' farmhouse bread	25
DESSERTS	
Mango in a soufflé, rum cream, crunchy marmalade, passion fruit sorbet	24
Chocolat flower with lemongrass, guanaja sorbet, ginger petals	24
Caturra coffee crispy thin cocoa sheets, Pastis ice cream	24

DEGUSTATION MENU

125 €

Duck foie gras
poached and glazed, barigoule juice

—

Mediterranean catch of the day
rockfish soup, rouille emulsion

—

Piglet
glazed with lemon, steam brioche,
mango condiment

—

Mango
in a soufflé, rum cream,
crunchy marmalade, passion fruit sorbet

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

Our selection of fresh and refined cheeses is available in all menus
(with a supplement of 20 €)

QUINTESSENCE OF LOCAL PRODUCTS MENU

150 €

Mediterranean red tuna
my version of a Niçoise salad

—

Langoustines
'bánh cuốn' ravioli, lemongrass sauce

—

Mediterranean catch of the day
rockfish soup, rouille emulsion

—

Rib eye beef « fleur de bœuf »
grilled, creamy corn with Timut pepper

—

Caturra coffee
crispy thin cocoa sheets,
Pastis ice cream

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