



AROUND THE VEGETABLE

**AN EXPLORATION OF OUR MARKET GARDENERS,
SHAPED BY PROVENCE AND MY TRAVEL INSPIRATIONS**

145 €

Niçoise merenda

An invitation to discover the lands of our Riviera

Peas from the Region

Marjoram, burrata, spring sorbet

Purple artichoke from Provence, “à la Juive”

Galangal, lemongrass, artichoke mustard, bao

“Opulent” green asparagus from Didier Ferreint

Black truffle, tarragon, cured egg yolk

Madagascar Vanilla

Rice pudding, crispy gavottes, toasted notes

**SELECTION OF AGED CHEESES FROM OUR TROLLEY €26
TAILORED FOOD AND WINE PAIRINGS, CURATED BY OUR SOMMELIER 100 EUROS
OUR SIGNATURE DISHES ARE AVAILABLE À LA CARTE UPON REQUEST**

MENUS ARE SERVED FOR ALL GUESTS AT THE TABLE

Menu created by Executive Chef Nicolas Rondelli and Pastry Chef Dorian Lutzelschwab

OPEN FROM 7:30 PM TO 9:30 PM. PRICES IN EUROS, ALL TAXES AND SERVICE INCLUDED.
THE LIST OF ALLERGENS AND MEAT PROVENANCE ARE AVAILABLE UPON REQUEST.



BETWEEN LAND AND SEE

A EXPRESSION OF OUR REGION, BETWEEN SEA AND LAND

170 €

Niçoise merenda

An invitation to discover the lands of our Riviera

Gilthead seabream from Janno, sea salt cured

Sea urchin coral “caviar” peas by Didier Ferreint, spring sorbet

Local catch from our friend Tony

White asparagus condiment, blood orange, sauce maitaise

Lamb chop from Pays d’Oc

Herb-stuffed, crisp panoufle, grenobloise

Citrus peel Baba

Light vanilla cream, Menton lemon, our Limoncello

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Menu created by Executive Chef Nicolas Rondelli and Pastry Chef Dorian Lutzelschwab

Provenance of our meats: France

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LES PÊCHEURS

**A MARITIME STROLL, GUIDED BY OUR SEASCAPE,
WITH THE SCENT OF THE SEA ON THE HORIZON**

210 €

Niçoise menrenda

An invitation to discover the landscapes of our Riviera

Red gamberoni “Mazzara Del Vallo”

Aquitaine Baeri caviar, hibiscus, lemon blossom infusion

Squid and Tamaris red mussels

Cured mullet roe, kumquat, watercress

Seine bay scallops, flame-seared

Exploration of the English Channel, tarragon nage, béarnaise

Local catch from our friend Tony

White asparagus condiment, blood orange, maitaise sauce

From the catch of our local fishermen

Grilled, fennel, “huile vierge”

CHOISE OF

Carros strawberries

Buffalo milk, sage, strawberry sorbet

Grand cru chocolate flower

Grasse Manufacture, saffron core, chocolate sauce

SELECTION OF AGED CHEESES FROM OUR TROLLEY €26
TAILORED FOOD AND WINE PAIRINGS, CURATED BY OUR SOMMELIER 130 EUROS
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PRELUDE

“Opulent” green asparagus from Didier Ferreintt	62
Black truffle, tarragon, cured egg yolk	
Red gamberoni “Mazzara Del Vallo”	90
Aquitaine Baeri caviar, hibiscus, lemon blossom infusion	
Seine Bay scallops, flame-seared	48
Cured shallot, tarragon nage, béarnaise	

THE SEA

Local catch from our friend Tony	70	From the catch of our local fishermen.....	80
White asparagus condiment, blood orange, maltaise sauce		Grilled, fennel, “huile vierge”	

THE LAND

Lamb chop from Pays d’Oc	72
Herb-stuffed, crisp panoufle, grenobloise	

CHEESES FROM OUR TROLLEY	34
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DESSERT

Madagascar vanilla	26
Rice pudding, crispy gavottes, toasted notes	
Citrus peel Baba	26
Light vanilla cream, Menton lemon, Limoncello	
Carros strawberries	28
Buffalo milk, sage, strawberry sorbet	
Grand cru chocolate flower	30
Grasse Manufacture, saffron core, chocolate sauce	