

STARTERS

LA CARTE

SCALLOP 55 €

STEW BARD SCALLOPS
JERUSALEM ARTICHOKE ROSETTE
SCALLOPS FLOWERS MARINATED IN POMEGRANATE

DUBLIN BAY PRAWN 78 €

ROASTED WITH GRAPEFRUIT
BROCOLETTI WITH CITRUS
DUBLIN BAY PRAWN TARTAR WITH GRAPEFRUIT

LOCAL ARTICHOKE (JEAN CHARLES Orso) 58 €

FRIED WITH ARTICHOKE AGNOLOTTI
ARTICHOKE BROTH
MELTING ARTICHOKE TART

GALICE SEA URCHIN DECLINAITION 58 €

SMALL BRIOCHE OF SEA URCHIN TONGUES
SEA URCHIN TROFIE CASSOLETTA
MEDITERRANEAN FISH TARTAR
SEA URCHIN CAPPUCCINO IN A SHELL

ONION AND TRUFFLE 49 €

LIKE A TRADITIONAL ONION SOUP WITH TRUFFLE
THIN PISSALADIERE WITH BLACK TRUFFLE ROSETTE
ITS TRUFFLED BROTH

(10 G OF MELANOSPORUM)

MAIN COURSES

PORGY 67 €

MARINATED IN FENNEL, SIMPLY ROASTED
CANDIED FENNELS FROM JEAN CHARLES ORSO
KUMQUAT CONDIMENT

LINE FISHED SOLE 95 €

STUFFED WITH SHELLFISH AND WATERCRESS,
SMALL SHELLFISH RAVIOLIS
CAVIAR SAUCE

ROCK RED MULLET 69 €

AS NATURAL AS POSSIBLE
CARDOONS MILLEFEUILLE
GLAZED WITH FISH SOUP
ROCK RED MULLET PERRUGINE IN ITS JUICE

VEAL SWEETBREADS 72 €

ROASTED WITH ORANGE PEELS AND HAM
GRATINATED CHICORY AND HAM
CHICORY SALAD WITH ORANGES

LAMB SADDLE 69 €

ROASTED WITH GARRIGUE THYME
SMALL SALSIFY CAKE
SWEET GARLIC CREAM
PROVENÇAL STYLE LAMB COOKING JUICE

PIGEON 68 €

GLAZED WITH GREEN PEPPER
COOKED ON THE BARBECUE
SHORT SWISS CHARDS FROM JEAN CHARLES ORSO
COOKED IN JUICE
SMALL GIBLET'S RISOLE
