

# SURPRISE MENU

SET MENUS

A GASTRONOMIC DISCOVERY P/PERS 160 €  
CHEF'S SURPRISE AND INSPIRATION  
8 COURSES MENU FOR ALL OF YOUR GUESTS

OUR SOMMELIER WOULD BE DELIGHTED TO  
ADVISE YOU WHICH WINES ARE MOST SUITED TO  
COMPLIMENT YOUR MEAL 90 €

LAST ORDER FOR THE SURPRISE MENU AT 1.30 PM FOR LUNCH  
TIME AND 9.30 PM FOR DINNER

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DISCOVERY MENU IN 3 COURSES P/PERS 92 €

DISCOVERY MENU IN 4 COURSES P/PERS 112 €

## SEASONAL AMUSE BOUCHE

### SCALLOP

STEW BARD SCALLOPS  
JERUSALEM ARTICHOKE ROSETTE  
SCALLOPS FLOWERS MARINATED IN POMEGRANATE

### PORGY

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

### PIGEON

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

### LOCAL CITRUS

FRESH KUMQUATS, BLOOD ORANGE JELLY,  
LEMON CRISPS OF MENTON  
TIMUT PEPPER MERINGUES

OUR SELECTION OF CHEESES BY LAITS ET CRUS À  
BIOT 29€

WINE PAIRING (3 COURSES) 48 €  
WINE PAIRING (4 COURSES) 69€

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