

STARTERS

LA CARTE

ZUCCHINI FLOWER 48 €

STUFFED WITH TRUFFLE, ZUCCHINI PISTIL OIL,
ZUCCHINI FLOWER CHIPS
ZUCCHINI EMULSION

CARABINEROS 58 €

JUST SEIZED WITH YOUNG BROAD BEANS
OVEN GRILLED STUFFED HEAD
TARTAR WITH PROVENCAL STYLE VEGETABLES
TROFIE, SPRING ONIONS AND A BISQUE REDUCTION

RED MULET 49 €

ROASTED IN ITS SKIN AND MARINATED
FISH SOUP AND CHIPS
RED MULLET PERUGINE
SHALLOTS AND OLD XÉRÈS

ROQUES HAUTES GREENS ASPARAGUS 48 €

COOKED ON THE GRILL, ASPARAGUS SABAYON
ASPARAGUS HOT DOG

MOREL MUSHROOMS 59 €

ROASTED AND STUFFED, COFFEE FOAM
MORELS AND FARFALLE CASSOLETTE
SAUTEED WITH GARLIC AND PARSLEY BUTTER

MAIN COURSES

YELLOWTAIL 65 €

ON THE GRILL
VEGETABLE GREEN PEAS RAVIOLI
GREEN PEAS COOKED IN THEIR OWN JUICE

DOVER SOLE 69 €

AS A GENOESE CONDIMENT, STUFFED WITH SHELLFISH
CHANTERELLES, COCKLETS, SHAMPIRE
AND CANDIED LEMON
POULTRY JUICE, SHELL FISH BROTH

JOHN DORY 80 €

JUST SEALED ON THE SKIN
CUCUMBERS' SPAGHETTI AND CAVIAR
HEAD COOKING JUICE WITH CAVIAR

VEAL SWEETBREADS 72 €

GOLDEN SAUTEED
NIÇOISE STYLE GRILLED TREVISSE
FRITONS SALAD
REDUCED JUICE

LAMB SADDLE 65 €

IN A VARIATION (SADDLE, CHOPS)
CHICK PEAS IN COOKING JUICE
GREEK YOGHURT CONDIMENT
LAMB RAVIOLI

PIGEON 68 €

COOKED ON THE CHEST AND GLAZED WITH POPCORN
CREAMY POLENTA, SMOKED CORN
GIBLETS TACOS, PRESERVED LEG
REDUCED PIGEON JUICE