

STARTERS

ZUCCHINI FLOWER 48 €

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

CARABINEROS 58 €

SIMPLY ROASTED
ODE MARINE, SMALL PESTO RAVIOLI
WITH ITS CARAMELIZED HEAD
BISQUE WITH THE TASTE OF THE SEA

RED MULET 49 €

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

TOMATO SYMPHONY 46 €

TOMATO ESSENCE
TARTLET WITH CONFIT TOMATO BLOSSOM
SURPRISE DOME
GRILLED TOMATO SLICE
BLACK CRIMEAN TOMATO SORBET

TUNA 57 €

MEDITERRANEAN AND CORSICAN TUNA MEETS
BY DAMIEN MULLER
GRILLED IN A THICK SLICE ON A BARBECUE WITH SAGE
OIL, GRATED BOTTARGA
TUNA BELLY WITH YUZU AND PINEAPPLE SAGE

MAIN COURSES

LA CARTE

YELLOWTAIL 65 €

IN ITS CRISPY SKIN
BEAN FROM JEAN-MARIE
GARDEN PURSLANE
HERBACEOUS HEAD JUICE

THE DENTI 69 €

ROASTED WITH SKIN AND FENNEL SEEDS
SOCCA TARTLET WITH FENNEL FROM ORSO
WITH ITS SQUID
HEAD JUICE IN THE STYLE OF FENNELLETTE

JOHN DORY 80 €

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

VEAL SWEETBREADS 72 €

MINI CHANTERELLE MUSHROOMS SAUTÉED
WITH CANDIED LEMON ZEST, ALMONDS, GARLIC, AND PARSLEY
SMALL CHANTERELLE TART WITH OIL IN
GRANNY MADELEINE'S STYLE, CREAMY MILD GARLIC
VEAL SWEETBREAD JUS WITH YELLOW WINE

LAMB SADDLE 65 €

THE CHOP, THE SADDLE, THE SHOULDER RAVIOLI
AND ITS CONFIT EGGPLANTS
EGGPLANT CAVIAR WITH WILD GARLIC
LAMB JUS WITH PROVENÇAL CONDIMENTS

PIGEON 68 €

FROM PORNIC
COOKED IN ITS FIG LEAF
GIBLET TARTLET, ROASTED FIGS AND TOMATOES FROM JEAN-
CHARLES ORSO
LEG PRESERVED IN ITS FAT SERVED WITH FIG KETCHUP