

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	
PORCINI MUSHROOM	65 €
GRILLED WITH PINE NEEDLES PORCINI COROLLA GARDEN SALAD WITH AGED PARMESAN PORCINI RAVIOLI PORCINI MUSHROOM BROTH WITH PINE	
BEEF TARTAR AND CAVIAR	85 €
MODERN BEEF TARTAR CAVIAR FROM PÉTROSSIAN HOUSE TOASTED BRIOCHE OF BEEF MARROW AND CAVIAR	

MAIN COURSES

YELLOWTAIL	65 €
IN ITS CRISPY SKIN BEANS 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	
THE JOHN DORY	73 €
JUST SEARED BRAISED CELERY WITH CENTRIFUGED CELERY JUICE CELERY AND ROSEMARY CONDIMENT ROSEMARY HEAD JUICE	
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	65 €
RIB, SADDLE AND SHOULDER RAVIOLI AND ITS EGGPLANTS CONFIT EGGPLANT CAVIAR WITH WILD GARLIC FLOWER 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	