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## STARTERS

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SCALLOP 56 €

ROASTED  
JERUSALEM ARTICHOKE FLOWERS  
RAGOUT OF BARBS  
SCALLOP JUICE WITH BAY LAUREL

SPINY ARTICHOKE 54 €

ARTICHOKE IN MULTIPLE FORMS  
IN A DELICATE TART  
FRIED AND CRISPY  
BREADED, MELTING BEEF MARROW

ALBA TRUFFLE 105 €

BEEF BROTH  
FOIE GRAS, CHESTNUTS  
WILD MUSHROOMS  
ALBA TRUFFLE SHAVINGS

CARABINEROS 58 €

JUST SEARED  
PUMPKIN FLOWERS  
BY JEAN-CHARLES ORSO  
CARAMELIZED HEAD "AU GRATIN"  
BISQUE AND COFFEE ZABAGLIONE

RED MULET 49 €

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

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## MAIN COURSES

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TURBOT	78 €
GRILLED CREAM OF WATERCRESS AND CAVIAR WATERCRESS SALAD WITH TURBOT BARBS FISH BROTH WITH LEMON CAVIAR	
SEA BASS	75 €
ROASTED WITH SKIN SPAGHETTI TIMBALES WITH SHELLFISH AND GLASSWORT SHELLFISH HEAD JUS	
MONKFISH	67 €
COOKED WITH CHARDS POWDER PROVENCE-STYLE STUFFED CHARDS HERBAL JUS	
VEAL SWEETBREADS	72 €
ROASTED WITH WITH ANCHOVY BUTTER ROSCOFF ONIONS WITH A PISSALADIÈRE IDEA VEAL JUS WITH PISSALAD	
LAMB	65 €
THE RIB, THE SADDLE CHICKPEAS IN SOCCA SOUFFLÉ SOCCA TACOS WITH LAMB TARTARE IN A TANGY SAUCE	
PIGEON	68 €
COOKED ON THE BREAST, GLAZED WITH GREEN PEPPER LEG CANDIED WITH ARBOIS WINE CIME DI RAPA JUST SEARED, CONDIMENTS	
HARE A LA ROYALE	79 €
FARFALLES WITH CHESTNUT FLOUR ROBUCHON-STYLE PUREE	

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