

## STARTERS

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LA CARTE

ZUCCHINI FLOWER 48 €

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

RED MULLET WITH CALF'S HEAD 45 €

ROASTED RED MULLET WITH CALF'S HEAD  
GRILLED IN THICK PIECES  
RED MULLET SOUP WITH CALF'S HEAD BROTH  
RED MULLET ASPIC

ASPARGUS FROM ROQUES-HAUTES 53 €

GRILLED ON A BARBECUE  
ASPARAGUS IN A TART  
CAMPARI AND GRAPEFRUIT  
ASPARAGUS SABAYON

CARABINEROS 65 €

SIMPLY GRILLED  
FLAME-BURNT MELON FLOWER  
BISQUE OF CARABINEROS WITH MELON BROTH  
TARTAR AND STUFFED HEAD, GRATIN STYLE

MOREL MUSHROOMS 66 €

ROASTED AND STUFFED  
SAUTÉED IN GARLIC AND PARSLEY BUTTER  
MOREL MUSHROOMS EMULSION

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## MAIN COURSES

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LA CARTE

### JOHN DORY

71 €

GRILLED ON SEAWEED  
GARDEN PEAS LACQUERED IN POD JUICE  
HEAD JUICE WITH GARDEN PEAS

### TURBOT

75 €

STEAMED WITH HERBS  
BROAD BEANS FROM JEAN-CHARLES ORSO  
BARD SALAD  
HERBAL HEAD JUICE WITH SAGE

### YELLOWTAIL

69 €

GRILLED WITH AUBERGINE POWDER  
AUBERGINE STUFFED WITH AUBERGINE CAVIAR  
HEAD JUICE WITH MATCHA TEA

### VEAL

72 €

THICK PIECE OF VEAL WITH BLACK GARLIC  
CIME DI RÂPA  
BLACK GARLIC AND CIMA  
VEAL SAUCE WITH FLOWERS

### LAMB

72 €

STUFFED SADDLE OF LAMB WITH ROQUETTE SALAD  
FRESH ANCHOVIES IN OIL  
GRILLED RIB STEAK WITH ROQUETTE SALAD  
LAMB JUICE WITH HERBS

### PIGEON

95 €

FROM PORNIC  
COOKED ON THE CHEST, GLAZED WITH PEPPER  
LEG PRESERVED IN PORT  
MILLEFEUILLE LAYERING OF CEPE MUSHROOMS, PARMESAN  
XÉRÈS VINEGAR AND COLONNATA BACON  
RED WINE PIGEON COOKING JUICE



## SURPRISE MENU

P/PER 160 €

LES 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

DISCOVERY MENU IN 3 COURSES P/PERS 92 €

DISCOVERY MENU IN 4 COURSES P/PERS 112 €

SEASONAL AMUSE BOUCHE

CARABINEROS

SIMPLY GRILLED  
FLAME-BURNT MELON FLOWER  
BISQUE OF CARABINEROS WITH MELON BROTH  
TARTAR AND STUFFED HEAD, GRATIN STYLE

YELLOWTAIL

GRILLED WITH AUBERGINE POWDER  
AUBERGINE STUFFED WITH AUBERGINE CAVIAR  
HEAD JUICE WITH MATCHA TEA

VEAL

THICK PIECE OF VEAL WITH BLACK GARLIC  
CIME DI RÂPA  
BLACK GARLIC AND CIMA  
VEAL SAUCE WITH FLOWERS

STRAWBERRIES

CANDIED MARJORAM  
STRAWBERRY INSERT  
PINK BERRY BISCUIT  
STRAWBERRY ICE CREAM  
MARJORAM AND PINK BERRY GEL

LUNCH FORMULA

*WITH THE EXCEPTION OF SUNDAYS AND PUBLIC HOLIDAYS*

2 COURSES P/PERS 65 €  
CHOOSE FROM THE DISCOVERY MENU ABOVE  
2 GLASSES OF WINE LUNCH 24 € PACKAGE

OUR SELECTION OF CHEESES 29 €

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