

STARTERS

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

TOMATO SYMPHONY 46 €

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

CARABINEROS 65 €

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

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

JOHN DORY 71 €

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

PORGY 74 €

BARBECUE LACQUERED
GINGER CARROT, GREEN PEPPERCORN
HEAD JUICE, INFUSED CARROT TOPS

YELLOWTAIL 69 €

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

VEAL 69 €

AVEYRON-RAISED VEAL CHOP
MINI CHANTERELLE MUSHROOMS
FRESH ALMOND AND LEMON PRESERVE
ARBOIS WINE VEAL JUICE

LAMB 72 €

SAUTÉED LAMB SADDLE AND CHOP WITH THYME
FRENCH BEANS FROM JEAN-MARIE WITH VINE PEACH
LAMB JUICE WITH THYME

PIGEON 74 €

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

SURPRISE MENU

P/PER 160 €

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

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STRAWBERRIES

STRAWBERRY IN TEXTURES, FRESH SAGE
LIGHT MERINGUE, FROMAGE BLANC CREAM
STRAWBERRY SORBET AND SAGE GRANITA
STRAWBERRY AND SAGE OIL VINAIGRETTE

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 €