

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

LA CARTE

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 SWEETBREADS

82 €

ROASTED
MINI CHANTERELLE MUSHROOMS
FRESH ALMOND AND LEMON PRESERVE
ARBOIS WINE VEAL JUICE

LAMB

72 €

ROASTED WITH THYME
BABY VEGETABLES GRILLED WITH SUMMER SAVORY
PEACH SHAVINGS
BARBECUED FRESH ANCHOVY
LAMB JUICE WITH SUMMER SAVORY

PIGEON

74 €

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

