

STARTERS

ZUCCHINI FLOWER 51 €

STUFFED WITH BLACK 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

PORCINI MUSHROOM 58 €

GRILLED WITH TARRAGON GLAZE
SALAD OF PORCINI MUSHROOM SHAVINGS WITH OLD
PARMESAN CHEESE
PISSALADIÈRE WITH OVEN-GLAZED PORCINI MUSHROOM

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 80 €

GRILLED
CUCUMBERS' SPAGHETTI AND CAVIAR
HEAD COOKING JUICE WITH CAVIAR

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

