

STARTERS

LA CARTE

SCALLOPS 66 €

ROASTED SCALLOPS
BEARD RAGOUT AND WATERCRESS CREAM
SCALLOPS LIGHTLY POACHED IN WATERCRESS BROTH

RED MULLET 45 €

ROASTED RED MULLET
JEAN-CHARLES ORSO'S ROCKET SALAD WITH CONDIMENTS
RED MULLET SOUP WITH OFFAL
RED MULLET CEVICHE WITH ROCKET SALAD

PORCINI MUSHROOM 58 €

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

CARABINEROS 65 €

BARBECUED
HAY-ROASTED BEETROOT AND SMOKED CONDIMENT
CARABINEROS TARTARE IN FAUX BISQUE RAVIOLI
STUFFED HEAD, GRATIN STYLE
CARABINEROS AND COFFEE SABAYON

GNOCCHIS 120 €

WITH ALBA TRUFFLES, PIEDMONTESE STYLE
PARMESAN BUTTER
POTATO BROTH



MAIN COURSES

LA CARTE

JOHN DORY	80 €
GRILLED TURNIPS STUFFED WITH THEIR OWN GREENS AND CAVIAR HEAD STOCK WITH PRESERVED LEMON	
PORGY	74 €
ROAST SQUASH CANDIED CLEMENTINE PEEL INFUSED SQUASH AND CLEMENTINE BROTH	
MEAGRE	69 €
STEAMED AND SHELLFISH EMULSION CRISPY FRIED STRIPS SHELLFISH RAVIOLI SUNBURST	
VEAL SWEETBREADS	82 €
ROASTED MINI CHANTERELLE MUSHROOMS FRESH ALMOND AND LEMON PRESERVE ARBOIS WINE VEAL JUICE	
LAMB	72 €
ROASTED SADDLE OF LAMB WITH THYME SPINACH FROM JEAN-CHARLES ORSO STUFFED JUST THE WAY WE LIKE IT BARBECUED SARDINES THYME JUICE	
PIGEON	74 €
COOKED ON THE CHEST AND GLAZED WITH PEPPER GRILLED VEGETABLES AND FIGS PRESERVED LEG WITH PORT AND FIG HONEY RED WINE PIGEON JUICE	

