

STARTERS

LA CARTE

SCALLOPS 66 €

ROASTED SCALLOPS
BEARD STEW 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 GIBLETS
RED MULLET CEVICHE WITH ROCKET SALAD

AUTOMN STROLL 46 €

ROASTED AND GLAZED MARKET VEGETABLES
HERB SABAYON INFUSED WITH TIMUT PEPPER

CARABINEROS 65 €

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

GNOCCHIS 120 €

WITH ALBA TRUFFLES, PIEDMONTESE STYLE
PARMESAN BUTTER
POTATO BROTH

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MAIN COURSES

LA CARTE

JOHN DORY	80 €
GRILLED TURNIPS STUFFED WITH THEIR OWN GREENS AND CAVIAR HEAD STOCK WITH CANDIED LEMON	
TURBOT	79 €
GLAZED TURBOT AND SQUASH, ROASTED WITH CANDIED CLEMENTINE, MARIGOLD BLOSSOM CLEMENTINE INFUSED HEAD JUICE	
LEAN FISH	69 €
STEAMED AND SHELLFISH EMULSION CRISPY FRIED STRIPS SHELLFISH RAVIOLI SUNBURST	
VEAL SWEETBREADS	82 €
CRISPLY SAUTÉED VEAL SWEETBREADS GLAZED CHICORY WITH LEMON CAVIAR SWEETBREAD VEAL'S CRACKLING LEMON CAVIAR AND YELLOW WINE JUICE	
LAMB	72 €
ROASTED SADDLE OF LAMB WITH THYME CARDOON CAKE GLAZED WITH LAMB JUICE FRIED CAPERS, COUNTRY OLIVES PRESERVED BREAST IN HIS JUICE	
PIGEON	74 €
ROASTED ON ITS CHEST AND GLAZED WITH PEPPER GREEN LENTILS AND BACON PRESERVED LEG PIGEON JUICE	