

STARTERS

LACARTE

RED MULLET 45 €

ROASTED RED MULLET WITH CRISPY CALF'S HEAD
RED MULLET SOUP WITH GIBLETS
RED MULLET CEVICHE WITH CALF'S HEAD BROTH

ASPARGUS FROM ROQUES-HAUTES 55 €

GRILLED ON A BARBECUE
ASPARGUS IN A
ASPARGUS SABAYON CAMPARI

DUBLIN BAY PRAWN 60 €

ROASTED DUBLIN BAY PRAWN
COUNTRY BROADS BEANS, ANCHOVIES AND OLIVES
BROTH OF BISQUE WITH LEMON BALM
STUFFED HEAD WITH TARTAR

MOREL MUSHROOMS 66 €

MORELS MUSHROOMS STUFFED
BRIOCHE TOAST WITH ROASTED COFFEE MORELS

SQUID 56 €

SEALED SQUID WITH A ROCKET DRESSING
RAW SQUID SALAD
BARBECUED MARSHMALLOWS

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MAIN COURSES

JOHN DORY 80 €

GRILLED WITH MATCHA TEA
RAVIOLI WITH SHELLFISH AND CAVIAR
SHELLFISH AND MATCHA TEA ZABAGLIONE

DENTEX 79 €

PRESERVED AND GRILLED
MY GRANDMOTHER'S AGRETTI SERVED AS SPAGHETTI WITH
GARLIC AND PARSLEY, CANDIED LEMON AND BOTTARGA
HERBS AND LEMON DENTEX JUICE

POLLACK FISH 69 €

STEAMED WITH TIMUT PEPPER
GLAZED PEAS AND PEA POD JUICE
HEAD BROTH WITH PEA POD

VEAL SWEETBREADS 82 €

ROASTED WITH MEDITERRANEAN FLAVOUR
GLAZED SWISS CHARD WITH CONDIMENT
SWISS CHARD CREAM
VEAL SWEETBREADS WITH YELLOW WINE JUICE

LAMB 72 €

GRILLED LAMB SADDLE WITH CRISPY CALF'S HEAD
LAMB SAUSAGE WITH HERBS
FIRST « VIOLON » ZUCCHINI COOKED WITH TIMUT PEPPER
PISTI OIL AND LAMB JUICE WITH THYME

PIGEON 74 €

ROASTED ON ITS CHEST AND GLAZED WITH PEPPER AND
POLLEN
HAY-ROASTED BEETROOT, PRESERVED LEG
PIGEON JUICE WITH BEETROOT AND PEPPER
