


Starters



-  Semi-confit tomato heart of ox,
Parmesan shortbread,
Crottin de Chavignol and basil oil 33€
-   Purple artichoke from Provence,
Artichoke houmous,
Confit lemon and herbs salad 34€
-  Black truffle lobster piemontaise 54€
-  Organic egg from Sint Maarten,
Sicilian caponata,
Tomato and basil emulsion 28€
-  Local fish carpaccio with algae,
Glasswort salad and caviar lemon 38€
- Crispy soft-shell crab,
Vadouvan mayonnaise from
« La Case aux Épices » 30€

Kid menu

- Chicken breast, burger,
Mahi-mahi filet or minced beef steak
- Sides: French fries, home-made
mashed potatoes, vegetables or
mesclun
- Ice cream
24€



Dishes



Fish

- Gambero Rosso, 64€
Red peppers risotto and bisque emulsion
- Stuffed squid, 42€
Paella spices from « La Case aux Épices »
- Roasted red snapper with lemon butter,
Artichoke barigoule,
Guancialemulsion 48€

Meats

-  Confit rosemary veal breast,
Dauphine potatoes,
Olives Taggiashe 42€
- Chicken supreme with olive crust,
Oregano and lemon gnocchis 40€
-  Blonde Aquitaine beef filet,
Veal jus and home-made mashed potatoes 55€

Extra side dishes:

- French fries, home-made mashed potatoes,
vegetables, mesclun salad* 10€


-  Gluten Free  Vegetarian

Net prices in euro - Taxes and service included
Meats origins: UE, USA, New Zealand & Australia
Allergens list is available on request

Pastas

- Local lobster ravioli,
Carrot and ginger puree,
Curry butter sauce 52€
- Fresh tagliatelle in « Matriciana » style 34€

Whole parts

-  Duck breast from « Maison Rouger »,
Foie gras, spices honey and Xérès dates chutney 65€
- Elephant ear « Milanese » style 75€
- Sole meunière, capers and lemon 75€

*Choice of side dishes:
French fries, home-made mashed potatoes,
vegetables or mesclun salad*

Desserts



- Vanilla, caramel & pecan nuts millefeuille 18€
- Chocolate profiterole XXL 36€
- Pavlo-colada 17€
- Frosted coconut and coconut milk ice cream,
Crispy almond and orange blossom espuma 17€
- Frosted orange and saffron granit,
Citrus crumble, orange supreme and marmalade 18€
- Brownie ice cream,
Chocolate and pistachio ice cream 16€