



## STARTERS

### EARTH 23 €

Steak tartare of beef Italian mode,  
tartufata, young shoots salad

Tatin of shallots with foie gras

Bush ravioli, young shoots salad

### SEA 23 €

Mackerel marinade,  
fennel and cucumber in pickles, green gazpacho

Pissaladière of sardines with liquorice

Langoustine ravioli, creamy and light bisque

## MAINS

### EARTH 36 €

"Boston" beef tournedos,  
mashed potatoes with olives and spring onions

Poultry fillet with morels,  
variation around the sweet potato

Pan-fried asparagus, spinach fondue,  
perfect egg, Colonata bacon

### SEA 36 €

Grilled ombrine tournedos,  
aubergine caviar burnt over a wood fire

Red mullet fillets stuffed with green tapenade, bone juice

Pan-fried scallops,  
raw sautéed artichokes and white balsamic

Return from the market 36 €

✓ Casserole of fresh seasonal vegetables 28 €

### SPECIALTIES

Huitres Fines de Claires IGP 18€ for 6 - 36€ for 12

#### Specialties to order 24 hours in advance

Pan-fried duck foie gras escalope  
with roasted seasonal fruits 28 €

Lobster lasagna with asparagus tips 48 €

#### Specialties for 2 people

Sea bass in salt crust 45 €/ pers

Prime cut of beef 900g 42 €/ pers

### MENUS

Just good: starter + main course 56 €  
or main course + dessert 49 €

Even better: starter + main course + dessert 62 €

Children menu (children under 12):  
main course + dessert + syrup 18 €

Il est préférable de commander les desserts en début de repas.

## DESSERTS

16 €

Homemade Finger Bueno: crispy praline and hazelnut ganache

Creamy almond milk, passion fruit jelly, caramelized pineapple

Strawberry baba

Raspberry Eclair

Dessert of the day