

STARTERS

EARTH 23 €

Beef stew ravioli,
tonka bean, aged pecorino cheese

Veal carpaccio,
vitello tonnato style

Starter of the day

SEA 23 €

Langoustine ravioli
with a light, creamy bisque

Carpaccio of meagre,
lamb's lettuce, chia seeds, seaweed oil, lemon supremes

MAINS

EARTH 36 €

Slightly smoked and grilled duck fillet,
sand carrots, cherry compote

Roast rack of lamb,
chartreuse of zucchini, eggplant and garlic confit, rosemary jus

Quail stuffed with porcini mushrooms and currants,
quail juice and truffle juice

SEA 36 €

Fillet of sea bream,
sauted artichoke, lemon thyme and Taggiasche olives

Roasted square of plaice,
shellfish marinère

Monkfish stuffed with herbs and mushrooms,
steamed, herbaceous emulsion

SPECIALTIES

Perles Noires oysters **18€ for 6**

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

Lobster misto fritto,
crunchy vegetables in tempura * **48 € / pers**

Grilled fish, lobster and crayfish * **Market prices**

Specialities for 2 people minimum :

Salt-crusted bass, sauce vierge * **44 € / pers**

Prime rib 900g, Bearnaise sauce * **42 € / pers**

Roast free-range chicken, glazed vegetables * **58 € / pers**

***to be ordered in the morning for the evening**

✓ Vegetable risotto **26 €**

Return from the market **36 €**

MENUS

Starter + main course + dessert **65 €**

Children menu (up to 11 years old):
main course + dessert + syrup **18 €**

It is preferable to order desserts at the beginning of the meal.

DESSERTS

Chocolate :

Chocolate/tonka mousse, chocolate crunch, chocolate cream,
chocolate ice cream

Apricot :

Roasted apricot mille feuille, pine nut and lavender honey
cream, apricot sorbet

Lemon :

Soft thyme cookie, lemon and brousse cream, lemon gel,
lemon mint ice cream

16 €

Raspberry :

tuile, pana cotta cream, raspberry caramel fondant, raspberry
caviar, raspberry sorbet

Dessert of the day :

Cheese selection