

## STARTERS

<b>Seabass ceviche</b> Menton lemon gel, Madagascar vanilla infused olive oil, fresh aromatic herbs salad	24 €
<b>Octopus Fritto Misto from the Mediterranean sea</b> Chimichurri and Espelette pepper	22 €
<b>Green peas ravioli</b> - <i>This dish can be adapted to a vegetarian diet.</i> Green asparagus from Pertuis, stuffed morels, brown butter, summer truffle emulsion	26 €
<b>Veal Vittello Tonatto from Aveyron</b> Anchovy vinaigrette from Collioure, pickled red onion, Sicilian capers	21 €

## MAIN COURSES

<b>Lamb from the Pyrénées « à la Royale »</b> Green pea and mint cream, piquillo condiment, reduced sauce	42 €
<b>Roasted farmer guinea fowl,</b> Violin-zucchini variation, poultry sauce	34 €
<b>Langoustine ravioli</b> Zucchini spaghetti, red beet root vinaigrette, fresh basil, Pichouline olive oil sauce	36 €
<b>Roasted John Dory fillet</b> Blanched fennel garnished with a fennel and asparagus brunoise, Menton lemon juice, fish sauce	39 €
<b>Milk-fed veal from Aveyron with duck foie gras</b> Stuffed morels, green asparagus, Granny-Smith and celeriac purée	37 €
<b>Brick pastry tartlet</b> - <i>Vegetarian dish</i> Green Puy lentils, colored zucchini rosette, herb salad	34 €

## SIDES

<b>Risotto</b>	8 €
<b>Tagliatelles</b>	
<b>Sucrine salad and aromatic herbs</b>	
<b>Vegetables tian</b>	

## DESSERTS

<b>Chocolate</b> 66% Caribbean chocolate soufflé, Madagascar vanilla icecream	16 €
<b>Rhubarb</b> Candied rhubarb, sweet almond biscuit, « Praline rose » cream, crystallised rhubarb	
<b>Vanilla</b> Joconde biscuit, crispy almonds, vanilla ganache, Madagascar vanilla icecream	
<b>Strawberry</b> Gariguette strawberry ganache, strawberry coulis, Gariguette strawberry sorbet	
<b>Cheese selection from René Tournette</b>	22 €