

CULINARY CREATORS : NICOLAS STAMM-CORBY & SERGE SCHAAL
EXECUTIVE CHEF : CÉDRIC KOCH

MENU

Green peas ravioli

Green asparagus from Pertuis, stuffed morels
Brown butter, summer truffle emulsion

Roasted John Dory fillet

Blanched fennel garnished with a fennel and asparagus brunoise
Menton lemon juice, fish sauce

Lamb from the Pyrénées « à la Royale »

Green pea cream, piquillo condiment
Reduced sauce

Strawberry

Gariguet strawberry ganache, strawberry coulis
Gariguet strawberry sorbet

€95 / PERSON

€37 FOOD AND WINE PAIRING - 3 GLASSES / PERSON

Our prices include taxes and service - All our meats are of French origin.