

STARTERS

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

MAIN COURSES

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

SIDES

Risotto	8 €
Tagliatelles	
Sucrine salad and aromatic herbs	
Vegetables tian	

DESSERTS

Best ordered at the beginning of the meal.

Chocolate 66% Caribbean chocolate soufflé, Madagascar vanilla icecream	16 €
Peach Peach ganache, peach coulis, peach sorbet	
Vanilla Joconde biscuit, crispy almonds, vanilla ganache, Madagascar vanilla icecream	
Strawberry Gariguette strawberry ganache, strawberry coulis, Gariguette strawberry sorbet	
Selection of cheese from René Tourrette, cheese-maker	22 €