

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 turbot 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

<i>Best ordered at the beginning of the meal.</i>	€16
Chocolate 66% Caribbean chocolate soufflé, Madagascar vanilla icecream	
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 cheeses from cheese-refiner René Tourrette	€22