

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

## DISCOVERY MENU

**Mise en bouche**

**Amuse-bouche**

**Green peas ravioli**

Green asparagus from Pertuis, chanterelles  
Brown butter, summer truffle emulsion

**Roasted turbot**

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

**Lamb from the Pyrénées « à la Royale »**

Green pea and mint cream, piquillo condiment  
Reduced sauce

**Strawberry**

Gariguette strawberry ganache, strawberry coulis  
Gariguette strawberry sorbet

**Mignardises**

€95 / PERSON

€37 FOOD AND WINE PAIRING - 3 GLASSES / PERSON

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