

MENU A LA CARTE 128€
(One starter, one main and one dessert)

STARTER

RED MULLET

Grilled, artichokes, rouille, fish soup like a game sauce

TUNA

Raw, pickles, fried capers and kalamansi dressing

BEANS

On barbecue, almond and herbs sauce



MAIN

TURBOT

Confit, peas, broad beans and shellfish sauce

SWEETBREADS

Chanterelles, purple orache, veal jus and sorrel sauce

CELTUCE

Roasted, new garlic cream, salad sabayon and vegetable jus



Cheeses plate + 10€

DESSERT

CHOCOLATE

Cereal, rice ice cream and hot chocolate



RHUBARB

In a few ways, buttermilk ice cream and hibiscus



STRAWBERRIES

Frozen in their own juice, creamy and herbs sorbet, fermented strawberry juice



The dishes on the menu may contain one or more of the 14 allergens. A complete list is available upon request. In accordance with current regulations, we inform you of the origin of the meats used in our establishment: • Beef (beef, veal): Origin France, Ireland, Spain • Pork: Origin Spain • Lamb: Origin France and UK • Poultry: Origin France

Prix net en euros, taxes et service compris

LUNCH MENU 65€

With wine pairing 2 glasses 90€

With soft pairing 2 glasses 85€

TUNA

Raw, pickles, fried capers and kalamansi dressing

GNOCCHIS

Eggplant, fresh herbs sabayon and reduced vegetal jus

RHUBARB

In a few ways, buttermilk ice cream and hibiscus

BUSINESS MENU IN 4 COURSES 89€

With 2 glasses of wine or soft, hot drinks and water 115€

BEANS

On barbecue, almond and herbs sauce

RED MULLET

Grilled, artichokes, rouille, fish soup like a game sauce

TURBOT

Confit, peas, broad beans and shellfish sauce

Or

BEEF

Chanterelles, purple orache, veal jus and sorrel sauce

RHUBARB

In a few ways, buttermilk ice cream and hibiscus

Or

CHOCOLATE

Cereal, rice ice cream and hot chocolate

SEA MENU IN 5 COURSES 139€

3 starters, 1 main course and 1 dessert

SIGNATURE MENU IN 7 COURSES 159€

3 starters, 2 main courses and 2 desserts

SEA MENU IN 5 COURSES 139€

(Declinable in vegetarian)

BEANS

On barbecue, almond and herbs sauce

CELTUCE

Roasted, new garlic cream, salad sabayon and vegetable jus

TURBOT

Confit, peas, broad beans and shellfish sauce

RED MULLET

Grilled, artichokes, rouille, fish soup like a game sauce

STRAWBERRIES

Frozen in their own juice, creamy and herbs sorbet, fermented strawberry juice

SIGNATURE MENU IN 7 COURSES 159€

BEANS

On barbecue, almond and herbs sauce

CELTUCE

Roasted, new garlic cream, salad sabayon and vegetable jus

TURBOT

Confit, peas, broad beans and shellfish sauce

RED MULLET

Grilled, artichokes, rouille, fish soup like a game sauce

SWEETBREADS

Chanterelles, purple orache, veal jus and sorrel sauce

STRAWBERRIES

Frozen in their own juice, creamy and herbs sorbet, fermented strawberry juice

CHOCOLATE

Cereal, rice ice cream and hot chocolate

Cheeses plate 10€

Wine pairing 3 glasses 65€

Wine pairing 5 glasses 95€

Soft pairing 4 glasses 60€

Homemade by Nicolas