

Between Land and Sea

Foie Gras of Duck from South-Western France, Marbled terrine with Syrah covered in a light white peach and hibiscus flowers jelly, Celery root salad and smoked duck breast	€ 84
Spiny Lobster, Set upon a slice of watermelon steeped in fresh coriander and cucumber jelly, zest of combava, Fresh almonds and Aquitaine caviar served with a tarragon and soft-boiled egg emulsion	105
Gamberoni Prawns from the Gulf of Genoa, Grilled, served upon a soft puree of fennel in Nicoise olive oil, Symphony of tomatoes in a shell of Burrata mozzarella	80
Rock Red Mullet, Fillet cooked in an escabeche flavoured in saffron and Lambrusco di Modena vinegar, Set upon a salad of cuttlefish, pine nuts and arugula in lime juice, Cuttlefish tempura and cream of aubergine	81
	
<h2><i>Sea Side</i></h2>	
John Dory from the High Seas, Thinly sliced fillets in olive oil, with slightly crunchy violin courgettes from our growers, Grey shrimp ravioli flavoured with citrus medica limonum	83
Wild Sea Bass, Marinated anchovy and then braised in tomato juice, Riviera vegetables and Mediterranean squids stuffed with capers and black olives	95
Turbot from Brittany, Spiked with confit Menton lemon and roasted on the bone, Chanterelles cooked in fresh almonds and apricots, and braised chicken wing tips, Local green beans in butter and tarragon	105
Blue Lobster, The tail gently cooked in verbena butter with local coco beans and yellow peach, Lomo Bellota de Pata Negra in seasoning, Claws with vanilla oil and shell juice, Handful of sucrine lettuce leaves	100

Land Side

Organic Piglet from the Larzac, Sautéed rack and saddle upon a puree of Cevennes onions in Barolo vinegar and cumin seeds, Our own Perugine sausage and basil-flavoured aubergine and mozzarella di Buffala fritters on the side	€ 85
Duckling from Claude Couthouis, in two servings for two, Rolled in mellow spices and roasted on a spit, The fillet with cooked Swiss chard glazed in blackcurrant juice, Soft carrots in cardamom and mustard seeds, the drumstick with Taggiasca olive confit	80 pp.
Suckling Lamb from Aveyron, The rack glazed in cloves of garlic, the saddle grilled in sate spices and pine nuts, “Andine Cornue” tomato fondue with marjoram, black olives and socca bread, stuffed purple artichokes	85
Suckling Veal from Limousin, Roasted fillet with crispy veal sweetbread, Florentine polenta with mascarpone cheese and a few steamed button chanterelles	90
	
Selection of fresh and ripened cheeses	29
	
<h2><i>Sweet Side</i></h2>	
Raspberries / Lemon / Basil, An inverted crumble with raspberries, A white chocolate orb concealing a basil and lime sorbet, Raspberry emulsion from the hinterland	27
Purest Chocolates from the Greatest Vintages, Crunchy chocolate cake spiced with Tonka bean, Crusty cocoa bean cookie, caramelia mousse and Macaé sorbet	29
Bergeron Apricot / « Brousse de Montagne », A crackling fine meringue flambéed before your eyes, Apricot chutney and « Brousse de Montagne » cream cheese flavoured with lemongrass thyme	27
Provençal Peaches / Verbena, Like a summer tart upon a Mirliton biscuit, A dome of frozen nougat and a dome in verbena emulsion	29
« La Reserve »’s own timeless soufflé, Tropezian-tart-style biscuit, the soufflé with natural bitter orange, « Grand Marnier » freshened parfait	27

Net prices in Euros