

“Menu Réserve” throughout the seasons ... : 145 € per guest

South Finistère Scampi,

Peas and small fava beans Prima Vera with steamed scampi freshened in olive oil,
Tartar cannelloni with tarragon and citrus peel

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Country John Dory,

Filet in olive oil, with slightly crunchy violin courgettes,
Grey shrimp and shellfish ravioli flavoured with citrus

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Suckling Veal from Limousin, for two,

Roast mignon of veal,
Parsley sap, large bourgeois asparagus stuffed with Jabugo ham,
Fried veal sweetbreads and puffed potatoes

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Raspberries / Torrone,

Like a macaroon, with raspberry verbena jelly
Jam and Sicilian pistachio crunch

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Petits Fours

“Horizon Gourmand” : 210 € per guest

(to be enjoyed by the whole table – last order taken at 9.30pm)

Foie Gras of Duck,

Marbled terrine with Syrah, served with a ginger bread macaroon
Adorned with rosemary-flavored rhubarb compote,
Tomato chutney spiced with Jamaica pepper and chardonnay vinegar

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Crab,

Refined crab jelly fragrant with lemongrass, served with fennel mousse,
Pane Carasau with seeds and Menton lemon

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Turbot,

Heart of filet, green Vaucluse asparagus with mussel juice,
Smoked eel shavings and a razor shell marinere

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Pigeon from the Alpilles,

Pigeon breast rubbed in spices and roasted, Hummus and fresh vegetables,
Leg croquettes with in dried fruit and spiny artichokes

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Mrs. Valerioti’s Gariguettes Strawberries / Poppy,

A fine crispy meringue flambéed
With plain strawberry Chantilly cream and rhubarb. Poppy jelly

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Petits Fours

