

## *Prelude*

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<b>Baby Squid and Sardine from the Provençal shores,</b> Marinated, with lightly smoked aubergine refreshed with lime, Shortbread and rich Taggiash black olives coulis	52
<b>Two variations of Foie Gras from the South West,</b> One, a marbled terrine with dried red wine grapes, the other grilled and soaked in a duck consommé, Zesty cherry and radish, toasted brioche bread	62
<b>Loctudy Langoustine,</b> Roasted, sautéed forest mushrooms, aniseed shellfish foam, tartar tartlet with dill mousse	84
<b>Mediterranean Spider Crab and Sea Urchin,</b> Seasoned with « Nissart » condiments, shrimp and coriander ravioli, Eugulfed by the shellfishes juices, flavours of the sea	65
<b>« Riviera » Spring,</b> Local catch refreshed with citrus, pea purée, Choice spring vegetables from our garden sprinkled with Bouteillan olive oil	60
	
<h2><i>Maritime Escapade</i></h2>	
<b>Cod from Brittany,</b> Cooked with a black truffle crust, potato gnocchi, Violet artichoke barigoule flavoured with basil and bergamot zest	62
<b>Blue lobster « daube Provençale » served two ways,</b> <i>First service</i> : Roasted with Culatello Parma ham, Braised carrots and spring onions with Nice « caillettes » olives, Crushed semi-confit tomatoes, Bellet wine daube jus  <i>Second service</i> : Claws served in warm hazelnut vinaigrette, Creamy polenta with its coral and pink ginger	85
<b>Mediterranean Sea Bass,</b> Cooked at low temperature and dressed in caviars, fennel and sea bean, In an essence of stewed shellfish and Yuzu flavours	92
<b>Turbot from our coasts,</b> Steamed with seaweed, abalone and new potatoes, « Monsieur Gillardeau » oysters in sea spray broth	88
<b>Local John Dory served for two,</b> Cooked in a salt crust, squid body and tentacles, tortellini filled with citron flavoured violin courgettes, Served in an aïgo boulido (Provençal garlic soup)	76 pp

Net prices in euros

## *Through the French countryside*

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<b>Royal Vendée Pigeon,</b> Rubbed with Tonka beans then roasted with cherry leaves, Burlat cherries dressed in pistachio, Romanesco broccoli perfumed with plum kernels, Confit thighs with semi-dried fruit, all smothered with Amaretto jus	72
<b>Piglet,</b> Rack of ribs encrusted in herbs, saddle stuffed with Porchetta, grilled breast, Crusty ear and panisses, rocket salad and Piedmontese style peas	76
<b>Cour d'Armoise Chicken,</b> <i>First service</i> : Breast with Arnad bacon, served with stuffed artichokes  <i>Second service</i> : Fillet in a swiss chard ragout, all immersed in a « flavours of Alba » truffle broth	78
<b>Suckling Veal Rib served for two,</b> Sautéed and draped in a viennoise of roasted sweetbreads, Green asparagus from Vaucluse calabrese style, velvety Menton sauce	83 pp
	
A selection of fresh and matured cheeses	25
	
<h2><i>Epilogue</i></h2>	
<b>Lemon from Menton,</b> In a contemporary tart, mixed with preserved citron, Tangy citrus segments, its chilled juice with zests of bergamot	24
<b>Beaulieu tangerine,</b> Cylinder of fresh cream cheese in a crispy coating, Rich sponge imbued with artisanal Mandarinello liqueur	23
<b>« Frambouosa » soufflé,</b> Kaffir lime pearls, syrupy raspberry essence, « conversation » pastry with refreshing pistachio	26
<b>Cuban Trinitario Cocoa bean 75%,</b> Silky heart of Jivara, delicate floral honey nougatine, meadowsweet ice-cream	24
<b>Mara and wild Strawberry,</b> Served naturally, marbles with hints of Lemon Balm, crumbly streusel, « Maioussa » parfait laid on a Lambrusco emulsion	28

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