

Starter

Smoked Octopus With Rosemary, 25 €

Swordfish Marinated, Sesame Aubergine, Orange Zabaglione

Filet of Tuna Marinated, 24 €

Sirloin Of Veal, Mouss Vitello Tonato, Caviar Royal Kaluga Amour

Confit Scallops, 24 €

Jelly of Apple, Apple Marinated, Black Garlic

From the Earth

Lamb From l'Adret, 37 €

Shoulder in Spiral of Spaghetti with Squid Ink, Garlic Confit with Black Sesame, Juice with Cardomom

Braised Beef Cheek in Red Wine, 30 €

Carrot With Ginger, Butternut and Shalots Tandoori

Smoked Beef, 300gr, (for 2 people) 33€/pers

Leeks Teryaki Fondant, Confit Salsify

❖ *For The Vegetarians, Feel Free to ask the Maitre d'Hotel*

All our meat is french origin unless stated

Net Prices V.A.T. and service included

From the Sea

Pavé of Meagre,

36 €

Parsnip and Arachiden Musselin, Clam and Condiments, Fennel Mousse

Baked in Salt Crust Sea Bass, (for 2 people) To order in the reservation of the table minimum 48 hours early 47€ / pers

Seasonal Vegetables

Cheese Plate

20€

Dessert

Extra Bitter Chocolate,

12 €

Passion Fruits Creamy and Sorbet, Ganache Pepper Voatsiperifery

Tacos, Muslin of Tea with cherry blossom

12 €

Candied Apricot

Pear,

12 €

Poached with Sake, Risotto of White Chocolate, Mouss of Licorice and Coffe

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