

HOT AND COLD STARTERS

Langoustine, pan-seared with futaba seeds, yuzu emulsion	115 €
The Egg Mystery, whisked egg whites, ashen brioche crumbs, delicate truffled veloute and some shavings	70 €
Blue Lobster, served cold, mayonnaise with curry oil, cucumber / celery / chive seasoning	82 €
Yellowtail Amberjack, grilled, spring onions as a pissaladiere, anchovy cream with thyme flower	62 € <i>½ portion 44 €</i>

« A moment of pleasure... »

30 grs.	Ossetra Caviar and its seasonings	150 €
30 grs.	Baeri Caviar and its seasonings	250 €
30 grs.	Beluga Caviar and its seasonings	500 €

FISH

Turbot, meuniere, marjoram, almonds and brioche bursts, slightly lemony "Green Zebra" juice	100 € <i>½ portion 65 €</i>
Mediterranean Seabass, oven baked, broth scented with Father Gil's pastis, pan-seared fennel bulb with olive oil	85 €
Rock Red Mullet, crispy, saffron-flavoured ratte potato and Taggiasca olives, fish soup reduced with confit lemon	69 €

Menu by Yannick Franques, M.O.F. 2004
Our culinary preparations MAY contain allergens.
These informations are available from our service staff.
Net prices V.A.T. & service included
Checks are not accepted.

MEAT

“Daudet’s” Poultry, breast smoked with olive wood, basil broth, giblets crostini, chanterelles and sucrine salad pan-fried in olive oil	71 €
Aveyron Lamb, grilled chop, confit saddle stuffed with a cumin candy, chickpea flour gnocchi, slightly garlicky spiced-up juice	68 €
Local Sweetbread, braised, cucumber spaghetti glazed with a tzatziki sauce, spiced-up juice with roast garlic	82 € <i>½ portion</i> 57 €

CHEESES

Selection from our Local Cheesemakers	25 €
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DESSERTS

“66 % Caraïbes” Chocolate, hazelnut-flavoured puffed rice, tender 66 % chocolate ganache, cocoa sorbet, mate sauce	28 €
Strawberry, as jelly, confit and raw, airy meringue, basil sorbet	28 €
The Sun in Nice, espuma infused with exotic tea, Tahiti vanilla ice cream, crispy rice tuile	28 €
Lime, mojito style, zist foam, frosted nashi, lemony sorbet	28 €
“Reserve” Souffle, Grand Marnier, Beaulieu tangerine sorbet	28 € <i>½ portion</i> 16 €

Desserts by Freddy Monier
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