

THE SENSES MENU

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| Langoustine Aspic, fragranced with red shiso leaves, topped with ossetra caviar | 115 € |
| Celeriolis, with sorrel hummus, sprinkled with a fennel broth, spring onions as pickles | 70 € |
| Atlantic Tender Razor Clams, with caper leaves, chasselas grapes | 78 € |
| Spindle-shaped Wild Dentex Fillet, in sea water, burned, shrivelled cherry tomatoes and aged parmesan cheese | 65 € |
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| Chunks of Sole Fillets, cooked on stones, sprinkled with an aiga bouila broth | 82 € |
| Mediterranean Red Tuna, brushed with red miso, seared, tangy graffiti egg-plant sail | 86 € |
| John Dory, steamed fillet with mustard, vegetal "Coeur de Boeuf" gnocchi | 92 € |
| Crispy Veal Sweetbread, browned in butter, Provence corn cob cream | 82 € |
| Piglet Rack, stuffed with cuttlefish and chorizo, roasted, Swiss chard, Japanese-style shells | 75 € |
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| Selection from our Local Cheesemakers | 25 € |
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| Mirabelle Plums from Lorraine, glazed in "Vin de Voile", on brioche French Toast, iced raw Bufflone milk | 28 € |
| Almond Cloud, wild herbs, pitted with lime | 28 € |
| Figs from Var Growers, poached in blackberry juice, leaves infusion, aniseed croustillant and curd cheese sorbet | 28 € |
| "Reserve" Souffle, Grand Marnier, Beaulieu tangerine sorbet | 28 € |

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.