

THE SENSES MENU

Langoustine Aspic, scented 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 €
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 €
Selection from our Local Cheesemakers	25 €
Mirabelle Plums from Lorraine, glazed in "Vin de Voile", on brioche French Toast, iced raw Buffalo 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 €

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.