

FORK TO FORK

(4 COURSES) **105 €**

Appetizer



The Black Tomato “De Crimee”,

in tartar, crumble pesto,
parmesan cheese, glazed stracciatella olive,
veloute of pineapple tomato



The Egg Mystery,

whisked egg whites,
hay smoked, ashen brioche,
button mushroom veloute



Risotto,

in “Vin de Voile” and mascarpone,
Niçoise squash, chives perfumed with confit lemon



Pre-dessert



Strawberry,

vacherin our style,
citrus foam,
wild strawberry sorbet

DISCOVERY (3 COURSES) 140 €

Food & wine pairing 185 €

(4 COURSES) 165 €

Food & wine pairing 225 €

(5 COURSES) 195 €

Food & wine pairing 275 €

Appetizer



Yellowtail,

grilled and marinated,
cebette marmelade with Pitacou
green chilli and sesame salt guacamole

or

Hare,

as ravioli with Meaux mustard,
hazelnut oil and savory cappuccino



Red Mullet,

crispy, zucchini marmelade and lemon pulp
on an olive veloute with squid ink,
squids with Espelette pepper

or

Local Veal Sweetbread,

braised, in a pastry case of buckwheat roasted,
rosemary juice, potato muslin



Pre-dessert



Lime,

mojito style,
ziste foam, frosted nashi,
lemony sorbet