

FORK TO FORK

(4 COURSES) 70 €

Appetizer



Local Asparagus,
smoked with olive wood,
olive crumble, picholine veloute



The Egg Mystery,
whisked egg whites,
ashen brioche crumbs,
Grana Padano veloute



San Remo Artichoke,
roast in foamy butter and others mashed,
truffled broth



Pre-dessert



Mont Blanc,
light mousse and candied chestnut,
Tahiti vanilla cream,
Burgundy blackcurrant sorbet

DISCOVERY (3 COURSES) 90 €
Food & wine pairing 130 €

(4 COURSES) 125 €
Food & wine pairing 185 €

(5 COURSES) 165 €
Food & wine pairing 245 €

Appetizer



Mackerel,
grilled, sweet onions as a pissaladiere and sage,
anchovy cream with thyme flower

and / or

Duck Foie Gras,
as a ravioli,
simmered peas, sucrine salad and spring onions,
unctuous truffled veloute



Mediterranean Seabass,
oven baked, broth scented with Father Gil's pastis,
pan-seared fennel bulb with olive oil

and / or

Rib of Beef,
thick slice,
spiced-up juice, seasonal vegetables,
marrow / shallot / tarragon seasoning



Pre-dessert



Saint-Honore,
our style, roasted apple with a yuzu caramel,
freshened with a Granny Smith sorbet