

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



Strawberry,

vacherin our style,
delicate lime foam,
hinterland strawberry sorbet

DISCOVERY (3 COURSES) 90 €

Food & wine pairing 140 €

(4 COURSES) 125 €

Food & wine pairing 195 €

(5 COURSES) 165 €

Food & wine pairing 255 €

Appetizer



Yellowtail Amberjack,

grilled, spring onions as a pissaladiere,
anchovy cream with thyme flower

and / or

Veal Flank,

as a ravioli,
sage-scented tetragon,
pearled consomme, gremolata seasoning



Rock Red Mullet,

roast on its skin,
zucchini ratatouille and pan-seared squids,
olive juice with sepia ink

and / or

Fillet of Beef,

as a roast,
enhanced with a Foyot sauce,
broccoletti with toasted almonds,
pearl onions



Pre-dessert



Lime,

mojito style,
zist foam, frosted nashi,
lemony sorbet