

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