

## FORK TO FORK

(4 COURSES) 105 €

### Appetizer



#### Crimean Black Tomato,

as a tartare, pesto crumble, parmesan, olives, glazed stracciatella burrata, veloute of pineapple tomato



#### The Egg Mystery,

whisked egg whites, ashen brioche crumbs, Grana Padano veloute



#### Garden Vegetables,

mashed violon courgette with savory, emulsified broth enhanced with yuzu



### Pre-dessert



#### The Sun in Nice,

espuma infused with exotic tea, Tahiti vanilla ice cream, crispy rice tuile

## DISCOVERY (3 COURSES) 140 €

*Food & wine pairing* 190 €

(4 COURSES) 165 €

*Food & wine pairing* 235 €

(5 COURSES) 195 €

*Food & wine pairing* 285 €

### Appetizer



#### Bream & Octopus,

as a tartare, aioli with lemon thyme, green crab veloute with safflower pistils

*and / or*

#### Andignac Duck Foie Gras,

pan-fried with pine kernels, turmeric-flavoured Friscous, tomato pulp with dried fennel



#### Sand Sole,

browned in caviar butter, "Bonne Femme" sauce, romanesco mousseline, vierge sauce from the tops

*and / or*

#### Pork Belly,

grilled, roast artichokes in foamy butter, strong juice, spring onion rings, Meaux mustard dressing



### Pre-dessert



#### Lime,

mojito style, zist foam, frosted nashi, lemony sorbet