

## FORK TO FORK

(4 COURSES) 105 €

### Appetizer



#### Crimean Black Tomato,

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



#### San Remo Artichoke,

roast in foamy butter and others mashed, "Vin de Voile" broth



#### Ratte Potato Gnocchi,

confit lemon, seasonal vegetables, parsley emulsion



### Pre-dessert



#### Avocado,

lemony guacamole, caramelized puffed rice with Espelette pepper, Granny Smith juice, yuzu sorbet

DISCOVERY (3 COURSES) 140 €

(4 COURSES) 165 €

(5 COURSES) 195 €

### Appetizer



#### Bream & Octopus,

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

*and / or*

#### Celeriolis,

with sorrel hummus, sprinkled with a fennel broth, spring onions as pickles



#### Monkfish,

confit in olive oil, Taggiasca olive veloute, poivrade artichoke / hazelnut / rocket salad vierge sauce and Parmigiano Reggiano shavings

*and / or*

#### "Daudet's" Poultry,

breast smoked with olive wood, basil broth, giblets crostini, chanterelles and sucrine salad pan-fried in olive oil



### Pre-dessert



#### Lime,

mojito style, zist foam, frosted nashi, lemony sorbet