

THE SENSES MENU

Freshness	105 €
Lacquered langoustines, citrus cocktail with Tasmanian pepper, rouille with saffron from the Vesubie Valley	
Graceful	42 €
Organic Hen Egg Yolk injected with truffled heritage vegetables coulis, its yolk as bottarga	
Iodized	62 €
Tabouriech oysters poached in their juices, sausage scented, sprinkled with a sorrel flavoured "Parmentier" broth	
Generous	52 €
Royale of aged "Vache Rousse" parmesan, cabbage, Swiss chard pickles with turmeric, melanosome truffle sail	
Vivacious	72 €
Layers of scallops with bloody orange, seasoned green asparagus tips	
Pure	58 €
Grilled amberjack with chia seeds infused in buffalo milk, pine blossoms scents	
Bitterness	62 €
Anglerfish from our coasts roasted in browned butter, Menton citrus veloute with Batak berries, white butter with capers	
Luxurious	62 €
Bresse pigeon fillet with savory juice, crispy Jerusalem artichoke scales with black truffle	
Opulence	72 €
Crispy French sweetbread on a bed of pear and Alexanders plant, blue meat & red meat radish, veal jus reduction	
Selection from our Local Cheesemakers	25 €
Aromatic	23 €
Baba cake with caramelized pineapple, cardamom leaf ice-cream filling, splash of muscovado rum	
Torrefied	21 €
Strips of confit Canadian apple, caramelized, malted cream sauce, crispy gavotte biscuit and its cider sorbet	
Tart	23 €
Local lemon bursts medley, refreshing Batak berries and kaffir lime leaves	
Sweet	23 €
Chocolate and corn...	

Cooking and service by Julien and Guillaume. Our menus are offered excluding drinks. Our beef is of French origin.

Our staff is at your disposal to guide your choice in case of dietary restrictions, allergen or others.

Net prices V.A.T. & service included. Checks are not accepted.