



A LA CARTE

SHARPER

Vaucluse white asparagus Caesar-style, mediterranean flavour 38 €

FRESHNESS

Crab, crunchy “Gavotte” biscuit, tarragon hummus, ginger 45 €

VOLUPTUOUS

Niçoise ravioli, peas vinaigrette, rice vinegar, caviar sauce 58 €

SPICY

Roasted langoustine, cucumber, raspberry 115 €

VIVACITY

Roasted scallops, citrus glazing, leek and nori sea weed 58 €

FRESCOUR

Blue lobster steamed in lemongrass broth, basil and homardine sauce 108 €

SILKY

Duck breast from “Maison Burgaud”, soft spices, Beaulieu sea herbs pesto 68 €

DELICATE

Milk-fed lamb, green asparagus, wild garlic, Madagascar black pepper 82 €

TEMPTING

Saddle of rabbit, San Remo gamberoni, smooth carrot purée 88 €

MILKY

Delicacies from our local cheese monger 22 €

VIVACITY

Granny Smith apple, Gavotte biscuit, “Cornu” bell pepper, spicy sorbet 22 €

UNCTUOUS

“La Réserve” soufflé with Beaulieu Tangerine, enhanced with Grand Marnier 22 €

VOLUPTUOUS

Silky São Tomé infused with roasted celeriac, Maracuja and lovage 22 €

ROASTED

Crispy shortbread, Varoise Meyer lemon marmalade, roasted tea ice-cream 22 €