

*To reveal the essence of products, through bold combinations,  
to enhance each nuance... Julien Roucheteau, M.O.F. 2019*

### **SHARPER**

Vaucluse white asparagus Caesar-style,  
mediterranean flavour 42 €

### **FRESHNESS**

Crab,  
crunchy "Gavotte" biscuit, tarragon hummus, ginger 52 €

### **VOLUPTUOUS**

Niçoise ravioli,  
peas vinaigrette, rice vinegar, caviar sauce 68 €

### **SPICY**

Roasted langoustine,  
cucumber, raspberry 115 €

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### **IODIZED**

John Dory, sea lettuce,  
leek broth and rosemary flower vinaigrette 78 €

### **FRESCOUR**

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

### **SILKY**

Duck breast from "Maison Burgaud",  
soft spices, Beaulieu sea herbs pesto 72 €

### **DELICATE**

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

### **TEMPTING**

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

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### **MILKY**

Delicacies from our local cheese monger 22 €

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### **VIVACITY**

Granny Smith apple,  
Gavotte biscuit, "Cornu" bell pepper, spicy sorbet 25 €

### **UNCTUOUS**

"La Réserve" soufflé with Beaulieu Tangerine,  
enhanced with Grand Marnier 25 €

### **VOLUPTUOUS**

Silky São Tomé infused with roasted celeriac,  
Maracuja and lovage 25 €

### **ROASTED**

Crispy shortbread,  
Varoise Meyer lemon marmalade, roasted tea ice-cream 25 €

*Discovery Menu* 155 €

**VOLUPTUOUS**

Niçoise ravioli,  
peas vinaigrette, rice vinegar, caviar sauce

**IODIZED**

John Dory, sea lettuce,  
leek broth and rosemary flower vinaigrette

**TEMPTING**

Saddle of rabbit,  
San Remo gamberoni, smooth carrot purée

**ROASTED**

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

*Gourmet Menu* 195 €

**FRESHNESS**

Crab,  
crunchy "Gavotte" biscuit, tarragon hummus, ginger

**VOLUPTUOUS**

Niçoise ravioli,  
peas vinaigrette, rice vinegar, caviar sauce

**FRESCOUR**

Blue lobster steamed in lemongrass broth,  
basil and homardine sauce

**DELICATE**

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

**VIVACITY**

Granny Smith apple,  
Gavotte biscuit, "Cornu" bell pepper, spicy sorbet

*"Carte Blanche" Menu* 245 €

All our processed meat is of French origin.  
All our dishes are based on fresh products and homemade.  
Our staff is at your disposal to guide your choice in case of dietary restrictions, allergies or others.  
Net prices V.A.T. & service included. Checks are not accepted.