

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

SOFTNESS

Artichoke barigoule style,
white turnip glazing, Provencal broth 52 €

FRESHNESS

Crab,
crunchy "Gavotte" biscuit, tarragon hummus, ginger 55 €

VOLUPTUOUS

Niçoise ravioli,
fennel, cockles and lime, caviar sauce 72 €

SPICY

Roasted langoustine,
cucumber, raspberry 115 €

IODIZED

John Dory, sea lettuce,
leek broth and rosemary flower vinaigrette 82 €

FRESCOUR

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

DELICATE

Roasted beef filet from the bocage Vendéen,
artichoke, Mediterranean anchovy and wild strawberries 82 €

OPULENCE

Crispy veal sweetbread,
"Obione" herbs from Le Croisic. confit cherries and bell pepper 86 €

TEMPTING

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

MILKY

Delicacies from our local cheese monger 32 €

VIVACITY

Poached rhubarb textures,
white sage sorbet 28 €

UNCTUOUS

"La Réserve" soufflé with Beaulieu Tangerine,
enhanced with Grand Marnier 28 €

VOLUPTUOUS

Silky São Tomé infused with roasted celeriac,
Maracuja and lovage 28 €

LUSCIOUS

Fresh and confit Varoise strawberries,
almond milk and Nicoise zucchini foam, pink berry leaves ice cream 28 €

Discovery Menu 195 €

SOFTNESS

Artichoke barigoule style,
white turnip glazing, Provencal broth

FRESCOUR

Blue lobster steamed in lemongrass broth,
basil and homardine sauce

TEMPTING

Saddle of rabbit,
San Remo gamberoni, smooth carrot purée

VIVACITY

Poached rhubarb textures,
white sage sorbet

Gourmet Menu 225 €

FRESHNESS

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

VOLUPTUOUS

Niçoise ravioli,
fennel, cockles and lime, caviar sauce

IODIZED

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

DELICATE

Roasted beef filet from the bocage Vendéen,
artichoke, Mediterranean anchovy and wild strawberries

LUSCIOUS

Fresh and confit Varoise strawberries,
almond milk and Nicoise zucchini foam, pink berry leaves ice cream

"Carte Blanche" Menu 295 €

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.