

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

IODIZED

Soft green asparagus, 45 €
salty sea lettuce, anchovy

FRESHNESS

Crab, 48 €
crunchy "Gavotte" biscuit, tarragon hummus, ginger

VOLUPTUOUS

Niçoise ravioli with dill, 58 €
spring peas vinaigrette, acidulous pods jus, caviar velouté

SPICY

Yakiniku grilled langoustine, 125 €
Kadaif freshness with mustard leaves, delicate radish confit

UMAMI

Blue-torched red mullet, 58 €
bones consommé infused with olive stones, bean stew with Mediterranean algae

OPULENCE

Roasted scallop in browned butter, 62 €
kohlrabi origami, kumquat marmalade from our garden

GOURMANDISE

Blue lobster tail steamed in lemongrass, 105 €
kiwi and beetroot seasoning

DELICATE

Soft mountain milk-fed lamb, 85 €
confit cremini mushroom petals with thyme flower

STIMULATING

Saddle of rabbit and San Remo gamberoni roasted in butter, 88 €
smooth carrot purée with shell oil

MILKY

A creation inspired by our Niçoise cheesemonger, 25 €
where each cheese reflects time and skill of the craftsman,
served with a selection of tangy vegetable seasoning

UNCTUOUS

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

ACIDULOUS

Crispy undulation with lemon marmalade from our Varoise grower, 22 €
frozen sage notes

ESCAPE

Slow-cooked mango "slice", 22 €
new carrots sorbet, caramelized blond miso emulsion

COCOA

Cocoa layers with tarragon São Tomé Namelaka, 22 €
black cardamom scents, puffy blond malt

Mediterranean Stroll 155 €

*An invitation to a journey to the heart of the Mediterranean,
where the blue of the sea meets the golden light of the sun.*

*Each dish celebrates the bounty of the coast, from sun-drenched markets, enhanced by
the freshness of herbs, the delicate flavor of vegetables, and the richness of our Riviera citrus fruits.*

IODIZED

Soft green asparagus

UMAMI

Blue-torched red mullet

STIMULATING

Saddle of rabbit and San Remo gamberoni roasted in butter

ACIDULOUS

Crispy undulation with lemon marmalade from our Varoise grower

French Escape 195 €

An invitation to journey across France,

from the Atlantic coast to the Alps, from the orchards of the South to the fields of the North.

Each dish highlights the richness of our local produce and the expertise of our French producers.

*A tasting experience enhanced by subtle pairings and light textures,
for an experience that is both authentic and refined.*

FRESHNESS

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

VOLUPTUOUS

Niçoise ravioli with dill

OPULENCE

Roasted scallop in browned butter

GOURMANDISE

Blue lobster tail steamed in lemongrass

DELICATE

Soft mountain milk-fed lamb

ESCAPE

Slow-cooked mango "slice"

Fallow Me 225 €

This menu reflects my desires,

a free-flowing journey through my signature ingredients and favorite creations.

*It blends the generosity of my cuisine as a personal expression,
with a subtle balance of textures and flavors.*

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, allergens or others.

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