

*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

### **VIBRANT**

Mediterranean red tuna, 58 €  
lactic veil with roasted Tzatzíki, acidulous cucurbits declination

### **VOLUPTUOUS**

Niçoise ravioli, 68 €  
fennel, cockles and lime, caviar sauce

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### **UMAMI**

Blue-torched red mullet, 68 €  
bones consommé infused with olive stones, bean stew with Mediterranean algae

### **FLORAL**

Grilled amberjack, fennel layers with confit pink peppercorns, 78 €  
vegetal brew with lime, peanuts bursts

### **GOURMANDISE**

Blue lobster tail steamed in lemongrass, 108 €  
kiwi and beetroot seasoning

### **ACIDULOUS**

Roasted pigeon breast, 85 €  
glazed leg on giblets, sunny tatin, translucent tomato water

### **STIMULATING**

Saddle of rabbit and San Remo gamberoni roasted in butter, 89 €  
smooth carrot purée with shell oil

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### **MILKY**

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

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### **UNCTUOUS**

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

### **VIVACITY**

Poached rhubarb flower, 22 €  
frozen roots, vegetal vinaigrette

### **SPICY**

Fresh and frozen Anaïs strawberry, 22 €  
its marmalade spiced with bell pepper

### **COCOA**

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

## Mediterranean Stroll 195 €

*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

### VIVACITY

Poached rhubarb flower

## French Escape 225 €

*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

### FLORAL

Grilled amberjack, fennel layers with confit pink peppercorns

### GOURMANDISE

Blue lobster tail steamed in lemongrass

### ACIDULOUS

Roasted pigeon breast

### SPICY

Fresh and frozen Anais strawberry,  
its marmalade spiced with bell pepper

## Fallow Me 295 €

*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.