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

SOUTHERN
Barigoule-style poivrade artichoke, 48 €
acidulous heart, black garlic velouté, Provence broth

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

VOLUPTUOUS
Niçoise ravioli, 68 €
pumpkin notes, acidulous squash stew, caviar sauce

DELICATE
Red spiny lobster medaillons, 115 €
sunny of a tomato quintessence

UMAMI
Blue-torched red mullet, 68 €
bones consommé infused with olive stones

IODIZED
John Dory with sea lettuce, 82 €
leek broth and elderflower vinaigrette

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

SALTY
Alice's poultry breast from Aveyron smoked with nut shells, 86 €
Vésubie saffron

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

MILKY
Odyssey by our Niçoise cheesemonger, 28 €
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, 25 €
enhanced with Grand Marnier

FRUITY
Bourjassotte black fig from Joëlle, 25 €
fig leaves sorbet, penales dressing

SILKY
Poached black mulberry, 25 €
barley koji, red cabbage bark with bramble bay

COCOA
Cocoa layers with tarragon São Tomé Namelaka, 25 €
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.

SOUTHERN
Barigoule-style poivrade artichoke

UMAMI
Blue-torched red mullet

STIMULATING
Saddle of rabbit and San Remo gamberoni roasted in butter

SILKY
Poached black mulberry

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

IODIZED
John Dory with sea lettuce

GOURMANDISE
Blue lobster tail steamed in lemongrass

ACIDULOUS
Browned veal sweetbread, prune with umeshu

FRUITY
Bourjassotte black fig from Joëlle

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.