



## A LA CARTE

### **SHARPER**

Vaucluse white asparagus Caesar-style, mediterranean flavour 38 €

### **FRESHNESS**

Crab, crunchy “Gavotte” biscuit, tarragon hummus, ginger 45 €

### **VOLUPTUOUS**

Niçoise ravioli, peas vinaigrette, rice vinegar, caviar sauce 58 €

### **SPICY**

Roasted langoustine, cucumber, raspberry 115 €

### **VIVACITY**

Roasted scallops, citrus glazing, leek and nori sea weed 58 €

### **FRESCOUR**

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

### **SILKY**

Duck breast from “Maison Burgaud”, soft spices, Beaulieu sea herbs pesto 68 €

### **DELICATE**

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

### **TEMPTING**

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

### **MILKY**

Delicacies from our local cheese monger 22 €

### **VIVACITY**

Granny Smith apple, Gavotte biscuit, “Cornu” bell pepper, spicy sorbet 22 €

### **UNCTUOUS**

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

### **VOLUPTUOUS**

Silky São Tomé infused with roasted celeriac, Maracuja and lovage 22 €

### **ROASTED**

Crispy shortbread, Varoise Meyer lemon marmalade, roasted tea ice-cream 22 €



*Le Restaurant*  
*— des Rois —*

## SIGNATURE MENU

**4 Servings | 125 € (per person, beverage excluded)**

### **VOLUPTUOUS**

Niçoise ravioli,  
peas vinaigrette, rice vinegar, caviar sauce



### **VIVACITY**

Roasted scallops,  
citrus glazing, leek and nori sea weed



### **TEMPTING**

Saddle of rabbit,  
San Remo gamberoni, smooth carrot purée



### **ROASTED**

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

**5 Servings | 145 € (per person, beverage excluded)**

### **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

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.