

## **“TOMATO WORLD” MENU**

175 € *(per person, beverage excluded)*

### GREEN ZEBRA

Freshness of razor clams with celeriac  
Green tomato sorbet, lovage emulsion

### COEUR DE BOEUF

Parma ham in a tomato style and black truffle

### NOIR DE CRIMEE

Roasted lobster with blackcurrant, tomato vinegar  
knuckles and its tomato confit consomme

### TOMATO RED

Strawberry compote with savory foam and cucumber



## **“FIVE SERVINGS” MENU**

195 € *(per person, beverage excluded)*

### FRESHNESS

Crab meat on green apple,  
fennel and colonatta lard

### LUXURIOUS

Puffed potatoes with red onions,  
gurnard fish marinated with kampfot pepper and figs leaves,  
Maury wine jus reduction

### HUMUS

Grilled Mediterranean amberjack,  
cabbage ravioli, cepes mushroom with pine bud sauce

### GENEROUS

Aged Beef Filet  
sweetcorn, spinach leave and pomegranate vinegar

### SWEETNESS

Roasted figs marmelade and cinnamon ice cream