



## A LA CARTE

### TASTY

Roquefort-Les-Pins runny egg yolk, 135 €  
caviar scoop, crispy confit potato, acidulous shallot marmalade

### "FRESCOUR"

"Celerioli" local fresh goat cheese, 45 €  
tomato water with Menton scents

### SILKY

Stuffed purple artichoke barigoule, 48 €  
dentex veils flower, black grapes pearled jus

### ELEGANT

Pan-fried langoustines with a green beans stew, 145 €  
Colonnata bacon, hollandaise sauce with verberna oil

### UMAMI

Blue torched red mullet, 85 €  
rhubarb confit with La Trinité olives, bones consommé infused with pits

### DELICATE

Grilled wild swordfish from our coasts, 105 €  
acidulous zephyr zucchini cushions, Brittany algae broth

### FUSION

Barbecue grilled turbot, 95 €  
bouchot mussels, beetroot and sage jus

### INTENSE

Roasted veal fillet, smoked with hinterland rosewood, 95 €  
carrot stuffed with Corsica grapefruit

### GAME

Roasted Mallard duck, 82 €  
Tasmanian pepper, chicory, Vésubie saffron quince

### MILKY

Delicacies from our local cheese monger 32 €

### UNCTUOUS

Grand Marnier soufflé, confit citrus, tangerine sorbet 30 €

### HERBACEOUS

Chocolate tart "São Tomé" vintage, 30 €  
glazed with kaffir lime, tagete infused cream

### VIVACITY

Silky coconut cream, 30 €  
invigorated with pink grapefruit, freshened with a green shiso sorbet

All our processed meat is of French origin.

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.



*Le Restaurant  
— des Rois —*

## SIGNATURE MENU

4 Servings | 215 € (per person, beverage excluded)

*Food & wine pairing 115 € (per person)*

### FRESHNESS

Pulled Mediterranean blue crab,  
freshened with a local fennel royale, Oscietra caviar

### "FRESCOUR"

"Celerioli" local fresh goat cheese, tomato water with Menton scents

### UMAMI

Blue torched red mullet,  
rhubarb confit with La Trinité olives, bones consommé infused with pits

### TASTY

Solliès fig from our grower Joëlle Étienne,  
from leaves to the heart, studded with blackberries



## SIGNATURE MENU

6 Servings | 260 € (per person, beverage excluded)

*Food & wine pairing 165 € (per person)*

### "FRESCOUR"

"Celerioli" local fresh goat cheese, tomato water with Menton scents

### ELEGANT

Pan-fried langoustine with a green beans stew,  
Colonnata bacon, hollandaise sauce with verbena oil

### UMAMI

Blue torched red mullet,  
rhubarb confit with La Trinité olives, bones consommé infused with pits

### VIVACITY

Glazed veal sweetbread,  
local chanterelles and tarragon puree, Umeshu marinated plums

### TASTY

Solliès fig from our grower Joëlle Étienne,  
from leaves to the heart, studded with blackberries

### UNCTUOUS

Grand Marnier soufflé, citrus marmalade, tangerine sorbet

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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.