



## A LA CARTE

### FRESHNESS

Fresh goat cheese “Celeriolis”,  
tomato water infused basil and lemon peels 52 €

### VIVACITY

Gillardeau oysters cooked in the shell,  
Batak pepper and butternut velouté 65 €

### GOURMAND

Wild gamberoni from Bordighera, Imperia,  
girolles mushrooms, red plum, rocket pesto 75 €

### FUSION

Mediterranean red tuna,  
bell pepper, marmalade, Ossetra Prestige caviar 82 €

### VEGETAL

Grilled John Dory infused in fennel oil,  
lemon balm and blueberries 82 €

### FRESCOUR

Blue Lobster from our Coasts,  
peppery stock, white Niçoise courgette with lemongrass and basil,  
green cappuccino 95 €

### SILKY

Bresse pigeon,  
Provençal almonds, celtuce lettuce and confit legs 72 €

### DELICATE

Roasted veal fillet,  
pink peppercorns infused jus, baby carrot and grapefruit marmalade 72 €

### MILKY

Delicacies from our local cheese monger 32 €

### VIVACITY

Granny Smith apple,  
Gavotte biscuit, “Cornu” bell pepper, spicy sorbet 24 €

### COCOA

Caribbean Grand Cru with tarragon infused chocolate cream,  
crème brûlée ice-cream with black cardamom 24 €

### UNCTUOUS

“La Réserve” soufflé with Grand Marnier 24 €

### VOLUPTUOUS

Solliès fig from our grower Joëlle Étienne,  
from leaves to the heart 24 €



*Le Restaurant  
— des Rois —*

## SIGNATURE MENU

**4 Servings | 195 € (per person, beverage excluded)**  
*Food & wine pairing 120 € (per person)*

**6 Servings | 255 € (per person, beverage excluded)**  
*Food & wine pairing 170 € (per person)*

### FRESHNESS

Fresh goat cheese “Celeriolis”,  
tomato water infused basil and lemon peels



### GOURMAND

Wild gamberoni from Bordighera, Imperia,  
girolles mushrooms, red plum, rocket pesto



### UMAMI

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



### BITING

Roasted veal sweetbread, “Mont Chauve” fig leaves steam,  
mediterranean vegetables roll, tomato and fig water extraction



### VIVACITY

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



### UNCTUOUS

“La Réserve” soufflé with Grand Marnier

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.