



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.