



The starters

Green asparagus flan and pieces on parmesan shortbread, crunchy radishes and beetroot coulis	28 €
Guinea fowl with tarragon and Nyons olives	29 €
Half cooked duck foie gras in cherry jelly and pistachio powder	32 €

The fishes

Cod and tuna pieces marinated with fresh herbs, multicolored carrots, wild garlic sauce	37 €
Turbot fillet cooked on the skin, stewed fennel redwine sauce	43 €
Roasted crayfish with green asparagus and fish stock flavoured with lapsang souchong tea	55 €

The meats

Roasted duckling breast with honey and rosemary, green peas and sugar peas	36 €
Panfried beef fillet, roasted turnip tatin, truffle butter marrow sauce	45 €
Lamb rack smocked with garrigues hay spring vegetables	47 €



The cheeses

Selection of matured cheeses

15 €

The delights and delicacies

Strawberries mille-feuille and rhubarb jelly, strawberry - basil sorbet

17 €

Warmed Guayaquil 64 % chocolate tart, passion fruit sorbet

17 €

Seasonal fruit dessert by Aïssa Wahmani, our pastry chef

17 €

Vegetarian menu on request

Beef origin: France

Our dishes can contain one or more allergens, listed at the end of the menu.

Please inform us of any allergies or special diet.

Including VAT and services.

