

Tasting Menus

Tasting Menu 4 services * 69€

Tasting Menu 6 services 89€

La Carte

Vegetarian option available on request

Starters

Didier Ferreint's green asparagus /
Local goat cheese mixed with soft homemade harissa /
Green mayonnaise / Lemon from Menton / Brown butter sabayon *
19€

Red mullet from the South of France / Stew of Etienne's vegetables /
Sauce like a fish soup infused with local saffron
23€

Main dishes

Local arctic char / White asparagus and lettuce / Orange condiment
Beurre blanc with bergamot orange / Dill oil *
29€

Softly smoked pigeon from the Bourreau family /
The pigeon's thighs and offal on a small tart /
Asparagus from Mallemort / Full-bodied pigeon juice *
41€

Desserts

Ripened cheese plate
12€

Salted caramel / Homemade dark chocolate sorbet /
Peanuts praline and mousse / Brownie
12€

Fromage blanc sorbet / Organic kiwi / Blackberry dressing /
Bergamot orange paste / Soft cake*
12€