



OUR À LA CARTE SUGGESTIONS

STARTER

<i>Cumin-spiced pea cream</i>	18,00 €
<i>House-cured gravlax salmon on toast, tangy lemon and herb sour cream, served with blinis.</i>	21,00 €
<i>Duck foie gras cured with Camargue sea salt and mild spices, red wine and dried fig chutney with orange zest, served with toasted bread</i>	24,00 €

MAIN DISHES

<i>Sautéed spiny lobster tail, potato gnocchi, shellfish espuma, and layers of cauliflower</i>	45,00 €
<i>Saint-Pierre fillet studded with basil, mini ratatouille, and herb-infused olive oil.</i>	42,00 €
<i>Chicken breast fillet stuffed with leeks and summer truffles, supreme sauce and olive oil mashed potatoes.</i>	42,00 €
<i>Authentic bouillabaisse ravioli, with rouille espuma, bouillabaisse broth, and croutons.</i>	42,00 €

DESSERTS

<i>Seasonal fresh fruit salad</i>	12,00 €
<i>Belize grand cru dark chocolate cabosse, sour cherry compote, and cocoa nib crisp</i>	12,00 €
<i>Red berry charlotte with delicate vanilla cream and fresh</i>	12,00 €
<i>Lemon trompe-l'œil, crumble, bergamot cream, yuzu crémeux, and citrus confit</i>	12,00 €
<i>Two-scoop ice cream selection from La Chocolaterie de Puyricard</i>	12,00 €
<i>Flavors : Vanilla, Coffee, Chocolate, Salted Butter Caramel, Lemon, Mango, Red Berries, Citrus Fruits.</i>	

*Authentic flavors for your dinner and
Lunch*

