

Culinary EXPERIENCE



Dominique Frérard a talented chef with a natural kindness and, above all, an incredible talent!

An ambassador for the flavours of the South, his cuisine is sincere, simple and generous.

During his long career, DOMINIQUE FRÉRARD has been awarded 1 star in the Michelin Guide, and was the Executive Chef of the 5-star 'Les trois Forts' Sofitel Marseille Vieux Port restaurant for 28 years.

CHEF ÉTOILÉ



Starters

House-marinated gravlax salmon, herbed lemon cream, blinis

Duck foie gras cured with Camargue salt and mild spices, dried fig chutney with redwine and orange zest, toasted bread

Main Courses

Chicken fillet studded with leeks and melanosporum truffle, served with a suprême sauce, mashed potatoes with black diamond truffle, and a medley of baby vegetables.

Lobster tail sauté, potato gnocchi, iodized emulsion, layers of cauliflower

Dessert

Signature rose-shaped cake: vanilla mousse with rose, red berry compote (raspberry, blueberry, strawberry), madeleine sponge, crisp shortbread

FULL MENU : €89 per person

STARTER / MAIN : €79 per person

MAIN / DESSERT €79 per person

