

# 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



## Appetizers

Scallop with iodine emulsion, crispy herb-roasted curd meat, thyme cauliflower cappuccino

## Starters

Red mullet, avocado, Granny Smith, golden celery, beetroot juice

Or

Ceviche de Saint-Pierre marinated with condiments and herbs, pomegranate

## Main Courses

Sea bass ribs, green asparagus, edamame, peas, brown chicken juice with hazelnut oil

Or

Sauté of duck foie gras, purple artichoke, dried tomato, barigoule juice

## Dessert

Strawberry shortbread, lemon curd, vanilla glazed quenelle

## Mignardises

FULL MENU : €96 per person

