

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



Market-Inspired Amuse-Bouche.

Starters

Ceviche of Langoustine Tails, watermelon, feta cheese, grated bottarga, crispy pane carasau

Main Courses

Sea Bass Rib stuffed with chorizo, zucchini medallion with vegetable pistou, Taggiasca olives, poultry jus

Dessert

Flaky Peach Tart with roasted peaches, cardamom caramel, peach sorbets

Assorted Petit Fours

106 € per person



Menu Signature



Le homard bleu en plusieurs scènes ...

Mise en bouche

tarragon-flavored carcasses, gnocchi, layers of curry-flavored cauliflower

Starter

Fresh lobster claws, edamame, avocado, melon, and herb-infused olive oil

Main Dish

Simply roasted tail, Carnaroli risotto with 'Tuber aestivum' truffles, arugula oil

Fromage

Tome de Savoie, black garlic gel

Dessert

Pistachio crème brûlée, with an intense coffee ice cream crown

Mignardises

MENU SIGNATURE : 139 € par Personne