

Seasonal menu


78

Vegetables from Hermitage's garden 
olive pulp

Heirloom tomato and red berries

mozzarella di Bufala

Or

Marinated vegetables with saffron from Provence 
seasonal mushrooms

Saddle of lamb from Pré-Alps

tiny stuffed vegetables

Or

Hake 
ratatouille "stockfish style"

Soufflé

raspberry, basil sorbet, yuzu

Or

Nyangbo chocolate timbale
spicy caramel, nuts biscuit

The gourmand menu

140

(available only for dinner)

Vegetables from Hermitage's garden 
olive pulp

Blue lobster in freshness

watermelon and star anise pepper's jelly

Mediterranean John Dory 
courgette and basil

Veal medallion and Colonnata

swiss-chard, girolles, tomato

Selection of fresh and matured cheeses

mesclun, fruit and marmelade

Mara des bois strawberry

beetroot meringue, frozen yogurt, aloe vera