




Spaghetti with spiny artichoke, toasted yeast	86
 Gamberoni from San Remo, rock fish gelée, caviar	166
Winter vegetables and fruits, crushed sorrel, millet	80
Simmered gobbo cardoon and wheat bread, spinach	86
 Provence garden vegetables cooked with black truffle	106
Chilled langoustines with almond, pomegranate and ginger	126
Mediterranean sea bass, red squash from Albenga, mint, lemon	136
Baked locally-caught fish with broccoletti, squid and nasturtium	2,3 PERS 126 PP
Steamed blue lobster, cime di rapa, hibiscus flower and pink pepper	140
Seared scallops from Dieppe, potatoes, watercress, tuber melanosporum	170
Venison pie with juniper, pickled beetroot, persimmon	126
Duckling breast with citrus, radicchio leaf and puntarella	120
Milk-fed lamb over a woodfire, red leaves salad and tiny spelt	124
Guinea fowl from les Landes with black truffle, chestnut and cordifole	150
For amateur :  U stocafi à la monégasque	42
Matured cheeses	34
JARDINS DE PROVENCE	260
GOURMET	380
Four half dishes selected by our chef, cheeses and dessert	
 Rum baba, lightly whipped cream	40
Warm Yuzu and hazelnut from Piedmont soufflé	
Passe-Crassane pear two ways, chestnut ice cream	
Mango and passion fruit, wild pepper sorbet, granité	
Caramelized apple and quince, cardamom and Calvados	
Soft cake made with chocolate from our Manufacture in Paris, cocoa / nib	

 Our classic dishes

In case of food allergies or intolerances, we invite you to ask our maître d'hôtel