



	Gamberoni from San Remo, rock fish gelée, caviar	166
	Ravioli with wood mushrooms, avocado and cabbage	98
	Provence garden vegetables cooked with black truffle	106
	Chilled langoustines, pistachio from Sicile, watercress	134
	Steamed green asparagus, nasturtium / bottarga condiment	96
	Wheat bread and vegetables from our farmers, crushed sorrel	92
	Mediterranean bass and sea cucumber with local citrus	136
	Costal turbot on its natural form, green peas, shellfish and samphire	138
	Blue lobster over a wood fire, broad beans, buckwheat and cime di rapa	134
	Baked locally-caught fish with spiny artichoke, saffron and bitter salad	2,3 PERS 130 PP
	Seared farm veal, broccoletti romano, pollen	126
	Grilled pigeon breast, asparagus, myrtle and olive from Nice	116
	Milk-fed lamb in the fireplace, red leaves salad and tiny spelt	124
	Guinea fowl from les Landes, morels, potatoes with pine needles and cones	124
	For amateur :  U stocafi à la monégasque	42
	Fresh & 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 grapefruit soufflé and granité	
	Mango and passion fruit, wild pepper sorbet	
	Tender rhubarb, foamy cottage cheese with vanilla from Tahiti	
	Raspberries from our region and lavender sorbet, tangy marmelade	
	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