



A TRIBUTE TO THE SEA



I have been immersed in the ocean environment since I was very young.


We wanted, Domenico D'Antonio and I, to pay tribute to the artisans of the waves to transport you from the open seas to the ocean depths.

Our menus are designed to resonate with its ecosystem like the mermaids' bewitching siren song, mysterious and captivating..."

Marcel Ravin & Domenico D'Antonio

À LA CARTE

MARINE GARDEN

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| | Miso shellfish, Sospel saffron, oscietra caviar, blinis with samphire | 78 |
|  | Raw & cooked vegetables lacto-fermented with seawater herbs and flowers from Agerbol market garden | 38 |
| | Green asparagus with rice, sardines marinated in XO soy sauce, vegetable jus | 64 |
| | Spaghetti with chitarra, sea cucumber, spiced land cucumber broth | 58 |

TIMELESS DISHES

| | | | |
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| | | 50g | 125g |
| | Imperial Casparian gold caviar, condiments and blinis | 220 | 450 |

FOLLOWING THE CURRENTS



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| | Red mullet cooked on a stone, consommé of roasted heads, radicchio and spinach, sabayon, white asparagus | 64 |
| | Lobster, Taggiasca olives, sand carrots, buckwheat | 74 |
| | Leerfish with shiso, pil pil sauce, fish roe, fava bean risotto, black mushroom powder | 68 |

LAND AHOY



| | | |
|--|---|----|
| | Matured veal fillet with Riviera herbs & citron, crabe, veal foot, potatoes grenaille with fleur de sel, watercress | 75 |
| | Piedmont squab pigeon with morel mushrooms, squid ink, Cauda sauce, herbaceous Plin ravioli | 78 |

ELSA'S CHEESE TROLLEY

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|--|---------------------------------------|----|
| | Jams from land & sea, farmhouse bread | 30 |
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THE SWEET SIDE

| | | |
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| | Chocolate driftwood, Nori seaweed, hazelnut praline, miso & ginger ice cream | 28 |
| | Floating island craquelin with sea lettuce and spirulina, frosted Menton lemon | 24 |
| | Victoria pineapple tapioca with plankton, spring floral bouquet, garden pea sorbet | 26 |

Our head sommelier is at your disposal
to present a selection of wines by the glass to complement all these dishes

Lists of allergens available - Prices in euros - Taxes and service included

MENUS

As the wind blows

88

AVAILABLE TUESDAY TO SATURDAY

lunch only

It consists of a starter, a main course and a dessert

Pescetarian

185

AVAILABLE FOR ALL GUESTS

DISCOVER THE GASTRONOMIC WORLD

OF OUR CHEF MARCEL RAVIN

dinner only

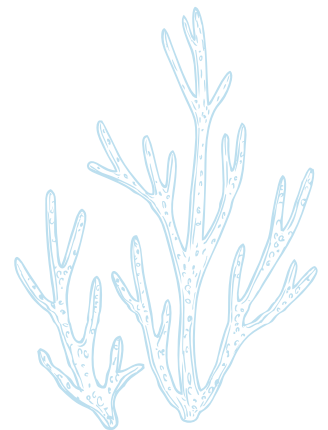
Green asparagus with rice,
sardines marinated in XO soy sauce, vegetable jus

Miso shellfish,
Sospel saffron, blinis with samphire

Leerfish with shiso, pil pil sauce, fish roe,
fava bean risotto, black mushroom powder

Piedmont squab pigeon with morel mushrooms,
squid ink, Cauda sauce, herbaceous Plin ravioli

Chocolate driftwood,
Nori seaweed, hazelnut praline, miso & ginger ice cream



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Wine & food pairing

75

ENHANCE YOUR TASTE EXPERIENCE WITH 3 GLASSES

SELECTED BY OUR HEAD SOMMELIER



Lists of allergens available - Prices in euros - Taxes and service included