"We assert our freedom of inventing the new tastes of the Mediterranean. We are faithful to this terroir, its produce and its producers. We are equally inspired by the spirit of Naturalness, our culinary philosophy. It expresses in many different manners. From the ageless technique of grilling a whole fish or a piece of meat on an open fire until the long and complex preparations which exalt the flavour of the produce. We are committed to this cuisine that favours substance over effect. Because the only effect that matters to us is the emotion you feel."

Toasted and simmered aubergines, mint and purslane, potato cavatelli coated in juice, 85
Red mullet from our coasts in its natural form and charred, la Roya almonds and cherries in beeswax, 135
Purple artichoke ‘alla giudea’ and burned nettle, sautéed Olivier Bardoux beadlet anemone, Kristal caviar, 145
Provence garden vegetables, tangy top jus, Bergeron with elderberry and caillette olive extraction, 90
Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar, 185

Grilled locally-caught fish, cheeks & jowls, tender fennel and seeds, blackcurrant tree branch, 130
Lightly smoked blue lobster, claw condiment, courgette, pollen and marjoram, 150
Mediterranean bass seared on the embers, Risso sisters ‘coeur de bœuf’ tomato, sea cucumber and green fig, 145
Farm veal in a cocotte, carrots caramel, capers and anchovy, 145
Lamb from Quercy in the fireplace, cuttlefish and leaf to leaf Swiss chard, girolles, plum wine, 140
Poultry from Baptiste Daudet and celtuce over a woodfire, leg confit, amaranth and marigold flowers, 130

FOR AMATEUR : U STOCAFÍ À LA MONÉGASQUE 45

Fresh and matured cheeses, 35

JARDIN 280
Vegetal menu, four half dishes selected by our chef, cheeses and dessert

AGAPE 420
Menu, four half dishes selected by our chef, cheeses and dessert

Raspberries from the hinterlands, raw and as an ‘aïoli’, cedar nuts pralin, pine bud, 45
Rum baba, vanilla and citrus peel, half whipped Chantilly, 55
Apricots from our farmers in two ways, foamy fromage blanc, granité with Thierry Basone saffron, 70
Strawberries from Carros and spicy dressing, crushed aragula, Ligurie fior di latte, 65
Java chocolate from our Manufacture in Paris, crispy and creamy, wild pepper, cocoa nib, 190

OUR CLASSICS DISHES

IN CASE OF FOOD ALLERGIES OR INTOLERANCE, WE INVITE YOU TO ASK OUR MAÎTRE D'HÔTEL; NET PRICES IN EURO, TAXES AND SERVICE INCLUDED