

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 »

	ASPARAGUS, KIWI, RED MULLET White asparagus, kiwi & lemon leaves, red mullet from our coasts in it natural way and charred	135
	ARTICHOKE, SEA ANEMONE, CAVIAR Spiny artichoke 'alla giudea' and seaweeds, Olivier Bardoux sea anemone, burrata & caviar	145
	VEGETABLES, NETTLE, PISTACHIO Sautéed spring vegetables, cime di rapa, toasted pistachio, nettle 'mole'	90
	GAMBERONI, SAFFRON, CAVIAR Marinated gamberoni from San Remo, delicate saffron rock fish gelée, gold caviar	195
	MUSHROOMS, WILD GARLIC, POTATOES Pleurotus mushrooms and potato, pine & cedar buds	105
	SMALL SPELT, FISH, COLLAGEN Small spelt from Gisèle Taxil 'socarrat', mussel & fish collagen, grilled locally-caught fish, samphire and fennel	130
	BEETROOT, JUNIPER, LOBSTER Beetroot & juniper, gin vinegar, lightly smoked blue lobster	150
	ASPARAGUS, NASTURTIUM, JOHN DORY Green asparagus, sea cucumber & nasturtium, Mediterranean John dory confit, head 'pil pil'	145
	MOREL MUSHROOMS, DANDELION, FARM VEAL Morel mushrooms and caper, grilled dandelion, seared farm veal	145
	SWISS CHARD, CUTTLEFISH, MILK-FED LAMB Cuttlefish and Swiss chard, taggiasca olive & plum wine, milk-fed lamb from Pyrénées in the fireplace	140
	BROCOLETTI, ANCHOVY, PIGEON Brocoletti, sloe & anchovy, pigeon breast from la Ferme du Renard Rouge over a woodfire	130
	FOR AMATEUR : VIII U STOCAFI À LA MONÉGASQUE 65	
	FRESH & MATURED CHEESES Toasted bread & yeast	35
	JARDIN Vegetal menu, four half dishes selected by our chef, cheeses and dessert	290
	AGAPE	420
	Menu, four half dishes selected by our chef, cheeses and dessert	
	PEAR, PRALIN, LIQUORICE Abbé Fétel pear seared then burnt, Tonda Gentile pralin & liquorice	45
	BABA, VANILLA, CITRUS Rum baba, vanilla & citrus peel, half whipped Chantilly	
	GRAPEFRUIT, BITTER ORANGE, BERGAMOT Grapefruit and bitter orange from Menton, bergamot zest & Nicolas Lanteri pink 'citron caviar'	
	APPLE, CHILI PEPPER, HOP Apple soufflé, walnut shortbread, Espelette chili powder & hop ice cream	
	CHOCOLATE, BUCKWHEAT, NIBS Chocolate from our Manufacture in Paris, buckwheat & cocoa nib granité	

COUR CLASSICS DISHES