

STARTERS

Broth of coco beans from Lantosque	32	🌾🌿
Autumn salad, mushrooms, grapes and nuts condiment	38	🌾🌿
Mediterranean bass ceviche with Menton citrus fruit	40	🌾
Scottish smoked salmon, toasts	40	
Blue lobster, marinated with herbs	98	🌾
Hôtel de Paris caviar selection, blinis	50 gr. 260	
Preserved Landes duck foie gras, country bread	44	
Massimo Spigaroli Culatello, marinated ceps	48	

PASTA & RISOTTO

Casarecce, wild mushrooms and leaf spinach	42	
Red kuri squash and chestnut risotto	36	🌾

OVER A WOOD FIRE

Choice of locally caught Riviera fish	les 100 gr	15	🌾🐟🌿
Coastal turbot, stockfish garnish		75	🌾🐟🌿
Farm-raised chicken with herbs grown on the hillside		48	🌾
Rack of lamb in savory crust		62	
Beef tenderloin with pepper		62	🌾
Top rump Aberdeen Angus beef, Béarnaise sauce 2 pers.		62 p.p.	🌾

CHOICE OF SIDE DISHES

Potatoes [purée, French fries or souffléed]	12	🌾
Vegetables [grilled, mixed, leaf spinach or green beans]	12	🌾

 Some of our fish come from sustainable fishing following Mr. Goodfish charter

 Gluten free  Vegan

List of allergens available on request

Net prices in euros, including taxes and service

TRADITION SET MENU

Mediterranean bass ceviche with Menton citrus fruit
Casarecce, wild mushrooms and leaf spinach
Farm-raised chicken with herbs grown on the hillside
Selection of soufflés

140

CHEESES

Selection of fresh and aged cheeses	18	🌾
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SOUFFLÉS [always on the menu since the restaurant opened]

Grand Marnier	22	
Chocolate from the Alain Ducasse chocolate factory in Paris	22	🌾
Raspberries	24	
Piemonte nuts	22	
Coco / Pineapple	24	

SWEET DELICATESSEN

Chocolate mousse and caramel, caramel ice-cream	22	
Mille-feuille, fried apples, vanilla ice-cream		
Iced meringue, raspberries, coconut emulsion		🌾🌿
Ice creams and sorbets of the moment		

FRESH FRUIT [served with double cream or ice cream/sorbet]

Raspberries	24	
Pineapple	20	🌾
Mango	24	🌾