

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 & green vegetables, Champagne sauce		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

100% WHITE TRUFFLE

Vitello "Truffato", bitter herbs salad

Classic Italian risotto, white truffle shavings

Scallops cooked on a fireplace, purple artichokes and white truffle

Iced caramel mousse, caramelized white truffle and pears

340

CHEESES

Selection of fresh and aged cheeses 18 🌾

SOUFFLÉS [always on the menu since the restaurant opened] 22

Grand Marnier

Chocolate from the Alain Ducasse chocolate factory in Paris 🌾

Raspberries

Piemonte nuts

Coco / Pineapple

SWEET DELICATESSEN 22

Chocolate mousse and caramel, caramel ice-cream

Mille-feuille, fried apples, vanilla ice-cream

Iced meringue, mango/passion, 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 🌾