

STARTERS

Our Niçoise salad	38	🌾
Mediterranean bass ceviche with Menton citrus fruit	40	🌾
Scottish smoked salmon, toasts	40	
Blue lobster, avocado and mango	98	🌾
Hôtel de Paris caviar selection, blinis	50 gr.260	
Preserved Landes duck foie gras, country bread	44	
Massimo Spigaroli Culatello, fennel shavings	44	
Risotto with local zucchini and girolle mushrooms	40	🌾 ✓

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		49	🌾
Rack of lamb in savoury crust		65	
Beef tenderloin with pepper		65	🌾
Top rump Aberdeen Angus beef, Béarnaise sauce 2 pers.		65 p.p.	🌾

CHOICE OF SIDE DISHES

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

Net prices in euros, including taxes and service

List of allergens available on request

✓ Vegetarian dishes 🌾 Gluten free

TRADITION SET MENU

Mediterranean bass ceviche with Menton citrus fruit
Risotto with local zucchini and girolle mushrooms
Farm-raised chicken with herbs grown on the hillside, early vegetables
Selection of soufflés
140

CHEESES

Selection of fresh and aged cheeses	20	🌾
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SOUFFLÉS [always on the menu since the restaurant opened]

22

Grand Marnier	
Chocolate from the Alain Ducasse chocolate factory in Paris	🌾
Local Raspberry	
Strawberry	
Pistachio	

SWEET DELICATESSEN

Guanaja chocolate Sacher torte, candied apricot	22	
Mille-feuille, red berries, Tahiti vanilla pastry cream	24	
Iced meringue, raspberries, coconut emulsion	22	🌾 ✓
Ice creams and sorbets of the moment	20	🌾

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

Raspberries	24	✓
Local strawberries	20	
Pineapple	20	🌾 ✓
Mango	24	🌾 ✓