

MENUS

You may choose your dishes among the Chef's suggestions

MENU 38

Two Courses: starter & main course or main course & dessert

MENU 45

Three courses: starter, main course & dessert

Net prices in Euros. Service included

Most of our recipes are prepared with local products.

All our meat are from France.

All our fruits and vegetables are sourced from organic farms.

We will be happy to assist you in your selection if you suffer from food allergies or food intolerance.

Chef's Suggestions could change depending on the market produces.




Delight course



vegan course

CHEF'S SUGGESTIONS

STARTERS

Carrot soup with orange peels, olive oil juice **16** 

Millefeuille of Provencal vegetables, green pesto and sheep cheese fondue **15**

Slow-cooked duck foie gras, onions chutney with Provence honey **23**

Snacked shrimp tartare, leeks in vinaigrette and green curry emulsion **21**


MAIN COURSES

Half-cooked salmon steak, green lentils from Le Puy, hibiscus **21**

Linguine Guiseppe Cocco according to Chef's suggestion **19**

Roasted free-range chicken, thyme, mashed potatoes & salted butter **28**

Braised veal cheek, glazed vegetables, foie gras emulsified broth **30**

Poke bowl with seasonal fruits and vegetables **19** 

~

Selection of refined cheeses **15**

DESSERTS 12

Seasonal fresh fruits 

Salted butter caramel millefeuille

Chocolate lava cake, vanilla ice cream

Roasted apple with Tonka bean, vanilla ice cream