

La Carte

The starters

Pan-fried Foie Gras	29€
<i>Cherry and ginger chutney, Mesclun</i>	
Tomato Gazpacho	22€
<i>Siphon Mozzarella di buffala, olive earth</i>	
Seabass ceviche	25€
<i>Lime, pomegranate, bread tile</i>	
Gambas	27€
<i>With vanilla hazelnut butter, fennel and tomatoes in an elderberry marinade</i>	

The dishes

Supreme of Guinea fowl	30€
<i>Chicken sauce</i>	
Rack of Lamb from Sisteron roasted on the bone	42€
<i>Thyme and garlic juice</i>	
Gilthead Seabream	37€
<i>Aerated Hollandaise with lemon</i>	
Red mullet	35€
<i>Virgin of tomatoes and pine nuts</i>	

All our dishes are accompanied by baby potatoes and ratatouille

<u>Plate of 4 farmhouse cheeses</u>	15€
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Desserts (Pastry Chef: Giovanni Menegazzi)

Roasted Apricot with honey, emulsion and vanilla ice cream	14€
Chocolate dome, Cherry	16€
Lemon and Basil, crispy puff pastry	14€
Platter of fresh seasonal fruit	14€

*Our recipes may contain major allergens (EU regulation 1169/2011), the list of which is available on request
All our meats are of French origin. Net prices in Euros*