



## **OURSTARTERS**

Cod and salmon ceviche, green lemon and dill, pickled baby corn and radishes, yuzu flavor pearl sand orange supreme	18€00
Semi-cooked Foie gras, Truffle slices, nut brioche and fig jam	18€00
Green pea Gazpacho with mint, quinoa tabbouleh with fennel seed sand granny apples	17€00
Burrata on multi-colored tomato puree on slightly garlicky toast and truffle oil	18€00
Black Truffle Scrambled Eggs & Toasts	20€00
Truffle muslin in « timbale » style, green asparagus, crispy parmesan and poached egg	18€00

## **OUR FRESH PASTA**

Raviolis stuffed with Truffle et Truffle shavings	26€00
Tagliatelle with Clam sand black garlic from Provence	24€00
Chorizo Linguine, garlic, cherry tomatoes and rocket salad	22€00
Basil Risotto, tomato tartare and chiffonade of Parma ham	22€00

## **OUR MEATS AND FISHES**

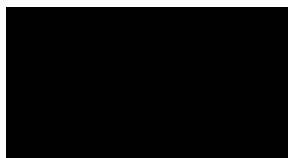
*Net prices, Service included*

Beef tenderloin « à la plancha », truffle sauce, morel and potatoes, green asparagus	30€00
Saddle of lamb pink cooked, rosemary juice, potato waffle and southern vegetables	28€00
Beef tartare, brousse cheese, figatelli and preserved tomatoes	24€00
Veal Mille-feuille with orange, seasonal vegetable and sweet potato puree	28€00
Burbot in Tandoori pastry, green pea coulis, quinoa with broccoli and pineapple	28€00
Pan-fried Scallops with truffles, clam foam, creamy risotto and carrot muslin	30€00

## OUR DESSERTS

The chef offers a different « dessert of the day » every day 12€00

Grandma's true Clafoutis recipe, English cream and cherry sorbet	14€00
Tiramisu surprise with lemon on Joconde cake	14€00
Crunchy Mille-feuille, chocolate cream and local strawberries	14€00
Fruit soup with fresh mint, sorbet and short bread crumble style	12€00
Bigrum baba with whipped cream on strawberry tartare	12€00
“Calissons d'Aix” like an entremet, caramelized melon and white chocolate biscuit	14€00
Gourmet Champagne	15€00
Gourmet Coffee	12€00
Selected French Cheeses	14€00



## **OUR MENUS**

### **MENU DES 4 DAUPHINS**

**Set menu : Starter, Main course, Dessert 39€00**

**Set menu : Starter, Main course 34€00**

**Set menu : Main course, Dessert 29€00**

### **CHOICE OF STARTER**

Burrata on multi-colored tomato puree on slightly garlicky toast and truffle oil

Or

Truffle muslin in « timbale » style, green asparagus, crispy parmesan and poached egg

### **CHOICE OF MAIN COURSE**

Chorizo Linguine, garlic, cherry tomatoes and rocket salad

Or

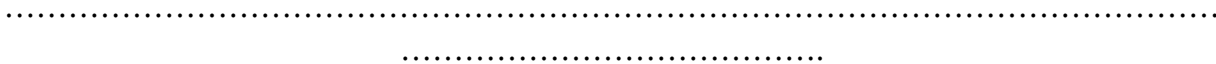
Veal Mille-feuille with orange, seasonal vegetable et sweet potato puree

### **CHOICE OF DESSERT**

Selected French Cheeses

Or

Big rum baba with whipped cream on strawberry tartare



### **MENU MAZARIN**

**Set menu : Starter, Main course, Dessert... 36€00**

### **STARTER**

Green pea Gazpacho with mint, quinoa tabbouleh with fennel seeds and granny apples

### **CHOICE OF MAIN COURSE**

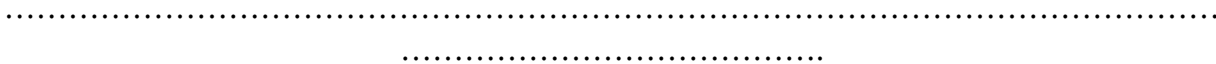
Basil Risotto, tomato tartare and chiffonade of Parma ham

Or

Beef tartare, brousse cheese, figatelli and preserved tomatoes

### **DESSERT**

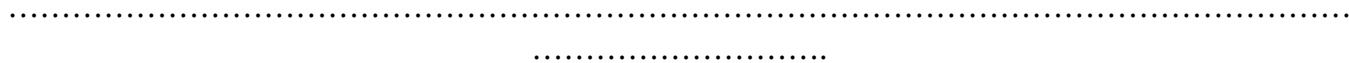
Fruit soup with fresh mint, sorbet and shortbread crumble style



### **For Our Young Guests**

Main Course and Dessert 15€00 (Served under the age of 12)

(Fish or Beef steak, mashed potatoes, pasta or vegetables)



## **LUNCH SET MENU**

*Net prices, Service included*



**(Except Saturday, evenings and holidays)**

Dish of the day 16€00

Starter of the day, Main Course of the day 23€00

Main Course of the day, Dessert menu 23€00

Starter, Main Course and Dessert menu 28€00