



OUR STARTERS

Bruschetta French toast style, seasoned mixed vegetables, tuna fillet with homemade confit, mango vinaigrette	17€00
Semi-cooked Foie gras with Sauterne and Espelette pepper, toasted brioche and cherry jam	18€00
Salmon and Sea bass Tartare marinated in orange, beet, watermelon and nectarine	18€00
Burrata on Fig salad, snow peas, cherry tomatoes and basil	18€00
Black Truffle Scrambled Eggs & Toasts	20€00
Goat cheese Cannelloni with mint, tomato coulis, parmesan crumble and chiffonade of Parma ham	17€00

OUR FRESH PASTA

Ravioli stuffed with Truffle et Truffle shavings	26€00
Tagliatelle with Scallops and orange supreme	26€00
Fresh pasta with basil, pine nuts and parmesan shavings	23€00
Risotto with black Provencal garlic, shrimp and mango dices, coulis	22€00



OUR MEATS AND FISHES

Beef tenderloin lightly grilled with fleur de sel, grilled corn, roasted hazelnuts, mishmash of vegetables and crushed tomatoes	30€00
Duck breast with cherries, Provencal ratatouille and potatoes	28€00
Beef tartare knife-cut, grilled chorizo, goat cheese and basil	24€00
Roasted half pigeon with reduced juice, garden-fresh peas, fresh fava beans, green asparagus and girolles	28€00
Rolled Salmon cutlets stuffed with gambas and tarragon, rice cake, tapenade, fennel foam	28€00
Red mullet filet and grilled octopus tentacle, chard and spinach, salsify confit, juice « à la bouillabaisse »	30€00

OUR DESSERTS

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

Apricot Pie on pistachio cream, rosemary jelly, passion fruit sorbet	14€00
Light Chocolate-dipped biscuit, whipped cream with dispenser, chocolate and cherry duo	14€00
Gourmet pot with nectarine and peaches, crunchy meringue, pineapple sorbet and coulis	14€00
Fresh fruit soup and sorbet	12€00
Big rum baba, melon and watermelon slice, melon sorbet	12€00
Gourmet Champagne	15€00
Gourmet Coffee	12€00
Selected French Cheeses	14€00



OUR MENUS

MENU DES 4 DAUPHINS

Starter, Main course, Dessert 39€00. Starter, Main course 34€00.

Main course, Dessert 29€00

CHOICE OF STARTER

Bruschetta French toast style, seasoned mixed vegetables, tuna fillet with
homemade confit, mango vinaigrette

...Or...

Burrata on Fig salad, snow peas, cherry tomatoes and basil

CHOICE OF MAIN COURSE

Duck breast with cherries, Provencal ratatouille and potatoes

...Or...

Risotto with black Provencal garlic, shrimp and mango dices, coulis

CHOICE OF DESSERT

Selected French Cheeses

...Or...

Apricot Pie on pistachio cream, rosemary jelly, passion fruit sorbet

MENU MAZARIN

Starter, Choice of Main Course, Dessert... 36€00

STARTER

Goat cheese Cannelloni with mint, tomato coulis, parmesan crumble and
chiffonade of Parma ham

CHOICE OF MAIN COURSE

Fresh pasta with basil, pine nuts and parmesan shavings

...Or...

Beef tartare knife-cut, grilled chorizo, goat cheese and basil

DESSERT

Fresh fruit soup and sorbet

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

(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