

Starters

Dublin bay prawns with osciètre caviar fresh herbs, broccolis, lobster bisque	85
Lobster Salad coco beans, shellfish dressing, crab	90
Homemade cannelloni chard, eggplant, ricotta cheese	65

Main Courses

Spelt risotto from Mont Ventoux saffron, shellfish bisque, langoustine, calamari	65
Turbot fish candied in aromatic butter seaweed and bay leaf powder, artichokes, red onions, fennel	70
Crispy Sea Bass small capers pak choï, broccoli, wild garlic condiment, vegetables juice	70
Lobster lemongrass, coriander seeds, "Délicatesse" potatoes	90
Local poultry "Terre de Toine" almonds, green beans, young spinach, spring oignons	80
Veal, rosemary, tomato and sweet bread veal, celery	75

Cheeses

Platter of our large selection of French cheeses	30
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« We are honouring local producers, as well as farmers from various regions who are passionate about their business, they work in the pure tradition and also great AOP classics from our beautiful French regions. »

Desserts

Verbena soufflé strawberry marmalade, lemon and olive oil	28
Pineapple tomato Burrata foam, basil biscuit	28
Raspberry tartlet Olive oil, lime, verbena	28
Dark 66 % chocolate petals Cashew nuts and buckwheat praline, Bailey's vegetal sauce, buckwheat milk ice cream	28

Menu de l'Oliveraie

For Lunch – From Monday to Saturday

Zucchini flowers stuffed with chards from Grasse, basil, bell pepper jelly

Auribeau sur Siagne Trout cooked slowly in olive oil, round zucchini,
jelly of curcuma tomato, eggplant condiment with mint

Spelt risotto with shrimps and calamari,
foamy lobster bisque with saffron

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Sea bass, basil and fennel flavor,
pak choï and vegetable juice

Veal,
Grilled eggplant cake with marjoram and lemon, tomato syrup infused sauce

Beef
girolles mushrooms and golden onions, freshness of raspberry and lime

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(Selection of cheeses on request, extra price € 30)

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Mirabelle baba, safran cream, lime and nuts oil

Verbena soufflé, strawberry marmalade, lemon and olive oil

Fresh mango and passion fruits sorbet, crusty sesame seeds

Dark 66% chocolate petals, cashew nuts and buckwheat praline,
Bailey's vegetables sauce, buckwheat milk ice cream

72 €

Net price included VAT 10%

Menu Senteurs

Lobster Salad

coco beans, shellfish dressing, crab

Homemade cannelloni

ricotta cheese, chard, eggplant

Turbot fish candied in aromatic butter

seaweed and bay leaf powder, white asparagus, orange and star anis

Local poultry "Terre de Toine"

almonds, green beans, young spinach, spring oignons

(Selection of cheeses on request, Extra Price)

Raspberry tartlet

Olive oil, lime, verbena

€ 150.00

Menu Découverte

Let yourself be enchanted by the taste of the Chef's favorites dishes
with Mediterranean products in a eight course menu...

€ 190.00

Sunday Menu

4-course Menu

Our Chef proposes you a menu
with seasonal and fresh products from the market.

€130.00

Net prices in euros, including 10% VAT