

INSPIRATION AU VOYAGE - 7 courses for 185€
Served for all guests only until 1:00 p.m for lunch and 9:00 p.m for dinner

"Food and Wine" harmony for 110€
Selection of 6 wine glasses - 8cl

KRISTAL CAVIAR FROM MAISON KAVIARI
brick pastry cigar, crayfish tartare

SCALLOP & BEETROOT
Jerusalem artichoke remoulade, crab, truffle dressing

THE " ONSEN " EGG FROM LA FERME DES GALACHES
Melanosporum black truffle,
sweet onions from the Cévennes region, hazelnut emulsion

" AMA DAI " SAND TILE FISH & BLOWN SCALES
white asparagus, white sesam, peanuts, daikon radish

CALF'S SWEETBREAD & ORIENTAL SPICES
chickpeas mousse, local tiny vegetables, lemon of Menton condiment

OR

WAGYU A4 BEEF, SMOKED ON BINCHOTAN - Japanese origin (+35€)
green asparagus, mushroom cream, puffed potato,
Béarnaise sauce served with a Wagyu carpaccio

FRANCK FAIVRE'S LOCAL CHEESES SELECTION

STRAWBERRY-THYME
Gavotte crispy crepe, thyme-lemon mousse, lemon cream,
strawberry sorbet, Sinaigre & thyme sauce

" KOME "
toasted rice praliné, genmai mousse,
rice milk and organic Madagascan vanilla,
black sesame ice cream, "Tartufo Marzuolo" white truffle leaves

