

STARTERS

BLUE LOBSTER AND, ZUCCHINI FLOWER
nectarine, zucchini from Nice, béarnaise crème 65€

DUCK FOIE GRAS AND SMOKED EEL
wild asparagus, beetroot, granny Smith apple juice 40€

THE "ONSEN" COOKED EGG FROM THE GÂLACHES FARM
peas, Milly's peppermint,
Pata Negra Bellota, focaccia 45€

THE FRIDE FROG LEGS IN PANKO
artichokes, black garlic, parsley, wasabina 38€

MAIN-COURSES

THE JOHN DORRY FISH COOKED WITH THE BUTTER MEUNIERE
grilled leeks, artichokes, coriander, ravigotte sauce 62€

YELLOW POLAK FISH AND TOMATO SAUCE
eggplant, pine nuts, pesto 52€

VEAL SWEET-BREAD AND BUCKWEATH GRILLED
sweet peas, eggplant, carrot 58€

IBERIAN PORK WITH BINCHOTAN BARBECUE
mushroom duxelle, small-vegetables from Eric Roy,
shallot juice 48€

WAGYU BEEF A4 (Japanese origin)
polenta, watercress, tartare and puffed potatoes 95€

CHEESES

FRANCK FAIVRE Selection of cheeses 20€

GOAT CHEESE AND CARROT
granity, olive oil with basil, tomato jam 15€

DESSERTS

CHOCOLATE AND TARRAGON
cherries, fresh almonds, cinnamon 20€

PEACH AND VERBENA
biscuit butter, granity, orange blossom 21€

STRAWBERRY WITH SHISO LEAVES
rhubarb sorbet, coconut mousse 20€