



**BLUE LOBSTER AND, ZUCCHINI FLOWER**  
nectarine, zucchini from Nice, béarnaise creme

---

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

---

**THE JOHN DORRY FISH COOKED WITH THE BUTTER MEUNIÈRE**  
Grilled leeks, artichokes, coriander, ravigotte

---

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

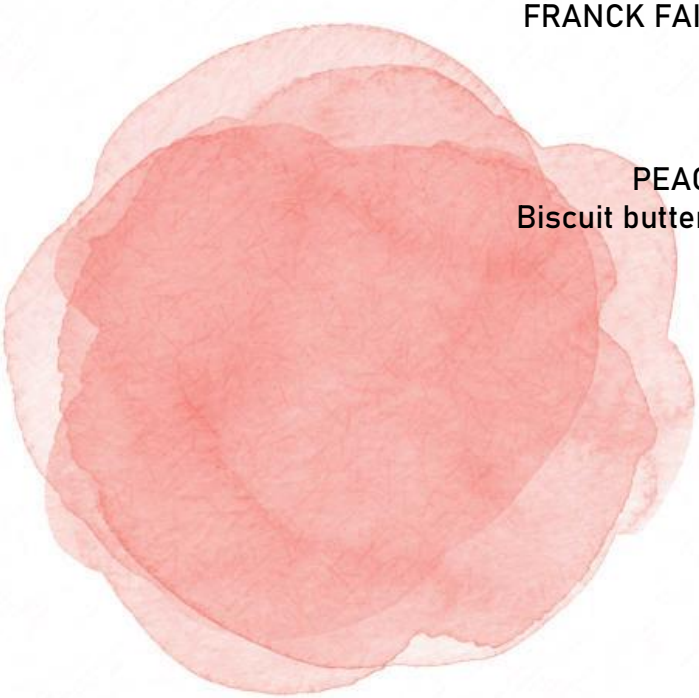
ou

**WAGYU JAPANESE BEEF A4 (supp 20€)**  
polenta, watercress, tartare and puffed potatoes

---

**FRANCK FAIVRE Selection of cheeses**

---



**PEACH AND VERBENA**  
Biscuit butter, granity, orange blossom

**Inspiration au voyage en 6 services at 120€**  
served for the whole table  
the lunch up to 13h00 and for the diner up to 21h00

**The Wine Pairing 65€**  
Selection of 6 wine glasses of 8cl

Homemade Products  
Our prices extend all taxes and service included