



## Menu Dégustation

*We propose to make you discover our degustation menu made with quality and season products for the whole table.*

*75 € per person*

*Few wines minutely chosen by our staff can be joined to your meal for the price of 105 € per person.*

*This menu is served for the diner until 9 o'clock,*

*Don't hesitate to let us know about any allergy or intolerance*

*Our restaurant is closed Sunday for diner and Monday for lunch.  
All our prices include service and taxes*

## A la carte :

### First Courses

<i>Blue Lobster salad, vegetables tartar with hazelnuts oil</i>	27 €
<i>Poached egg, truffle cream and Wagyu beef, chanterelle mushrooms condiments</i>	21 €
<i>Warm Tomatoes bouillabaisse, brousse cheese, chanterelles and Sturia's vintage caviar</i>	23 €
<i>Ballottine of foie gras and raw ham, gingerbread and Sichuan pepper sorbet</i>	23 €

### Second Courses

<i>Blue Lobster à la nage with vegetables</i>	34 €
<i>Filet of Saint Pierre, pumpkin, chanterelles condiments and porto flavoured grapes</i>	30 €
<i>Roasted and tartar scampi, tapioca, chanterelle mushrooms and Sturia's oscietre caviar</i>	36 €
<i>Boneless Veal rib, small potatoes with morel, yellow wine juice</i>	35 €

**Our Cheese Platter** selected and matured by M. Lemarié 17 €

### Our Desserts

<i>Strawberries with its juice, poached with olive oil, basil pesto</i>	13 €
<i>Red pepper chocolate, raspberries and white cheese ice cream</i>	13 €
<i>Hazelnuts biscuit, avocado mint foam and a red fruits sorbet</i>	13 €
<i>Crémant flavoured white peach soup, red fruits and verbena ice cream</i>	13 €
<i>Marc de Garlaban Granité</i>	11 €
<u>Homemade ice creams and sorbets :</u>	9 €

Glaces : Caramel, Vanilla, Chocolate, White Cheese

Sorbets : Strawberry, Blueberry, Blood Orange, Lemon, Verbena, Peach

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*Every Lunch of the week, taste our menu "Retour du Marché"  
made up of daily selected product  
32€ per person.*

### **Our Menu at 48 €**

#### **Our First Courses**

*Warm Tomatoes bouillabaisse, fresh coriander, brousse cheese and chanterelles  
Or*

*Ballottine of foie gras and raw ham, gingerbread  
Or*

*Poached egg, truffle cream and Wagyu beef (from Australia), chorizo spiced condiments  
Or*

*Crayfish, citrus fruits perfume and fleur de sel flavoured crumble*

#### **Our Second Courses**

*Half pigeon with dark garlic, apricot-cherry chutney, small spelt and cacao juice  
Or*

*Filet of Saint Pierre, pumpkin, chanterelle mushrooms and porto flavoured grappes  
Or*

*Le boeuf Bourguignon revisited, stir-fried foie gras, pepper juice*

#### **Our Cheese Platter**

*Selected and matured by M. Lemarié  
Extra charge of 5 €*

#### **And for desserts**

*(The order for the dessert have to be placed at the beginning of the meal)*

*Has to be chosen in our carte*

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