



## TO SHARE

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### SALTED MEAT BOARD

26

Selection of cured ham Culatta • Mortadella with pistachio and Ficelle Aveyronnaise • Olive tapenade Taggiasche • Toasts of ciabatta • Herbed butter.

### SALMON

24

Smoked salmon heart slices served with beetroot tzatziki • Warm Nordic bread toast.

## STARTERS

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### ORGANIC EGG

22

Brioche and mushroom fricassée • Parsley perfect egg • Parmesan Espuma • Crispy Guanciales.

### THE TUNA

23

Tataki marinated in pomelo oil • Cream of feta cheese with herbs • «Pamploumous» • Charcoal «carta musica» tuile.

### THE TARTLE

21

Crispy spring tartlet • Crunchy peas marinated in basil • Granny Smith apple • Fresh goat's cheese with pistachio • Chiffonnade of culatta di Parma

*Tous nos prix affichés sont en euros et toutes taxes comprises.*

TOUS NOS PLATS SONT SUSCEPTIBLES DE CONTENIR :

Céréales contenant du gluten (ex : blé, seigle, orge...), crustacés et produits à base de crustacés, oeufs et produits à base d'oeufs, poissons et produits à base de poissons, arachides et produits à base d'arachides, sojas et produits à base de sojas, laits et produits à base de laits (y compris le lactose), fruits à coques (ex : amandes, noisettes, noix...), céleri et produits à base de céleri, moutardes et produits à base de moutardes, graines de sésame et produits à base de sésames, anhydride sulfureux et sulfates (dans une certaine quantité).



# THE FISHING

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## THE PRAWNS

38

Planked wild prawns with pink garlic • Creamy Pecorino and Parmesan risotto • Duo of roasted asparagus with pine nuts.

## FISHING OF THE DAY

37

Roast fish according to availability • Mentholated broad bean pulp • Orange braised carrot tops • Purple beetroot shavings.

## THE SOLE 500g piece

42

Sole cooked in parsley caper butter • mashed potatoes • fennel and buttered baby turnips.

# THE BILLOT

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## THE VEAL

38

Veal Roasted veal chop with rosemary • Cream of celery with mustard juice • Cassolette of seasonal vegetables • Salt-crusted celery • Heart of lettuce with vinaigrette.

## THE LAMB

39

Lamb 2 ways «roast and confit» • Babies aubergines with tomato crumble • Courgette caviar • Provençal juice.

## THE BUTCHER'S PIECE

39

Selected meats • Pan-fried spring vegetables • potato with morel mushroom cream.

# THE PASTA

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## THE PASTA OF THE MOMENT

31

Fresh ricotta and borage flower ravioli with pistachio and basil flavoured butter • Roasted artichoke hearts with lemon oil • Parmesan shavings • Roasted pistachios.



# THE SHARING

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## THE MEAT

*Prix et poids sur ardoise*

Meat according to availability • Cream of morel mushroom soup.

## THE FISH

*Prix et poids sur ardoise*

Whole fish roasted according to availability • Parsley caper butter sauce.

*Our dishes to share are served with three side dishes :*

*Mashed potatoes*

*Niçois salad*

*Sautéed seasonal vegetables*

# NEXT TO

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## SIDES

5

Fries

Niçois mesclun salad

Mashed potatoes

Pan-fried seasonal vegetables

## SAUCE

3

Cream of morel mushroom soup

Mustard sauce

Parsley caper butter

Orange saffron cream



# CHEESE

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## THE SELECTION

15

Selection of mature cheeses • Gaperon d'Auvergne • Fresh ash goat • Bleu d'Auvergne • Heart of lettuce with hazelnut vinaigrette • Onion confit.

## THE DESSERTS

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### THE PAVLOVA

14

Crunchy meringue topped with a combination of strawberries and lychees flavoured with basil • Strawberry ice cream.

### THE NOUGAT

14

Frozen dessert with pink pralines and pistachios • Guava coulis infused with mint.

### THE FÔRET NOIRE

14

Guayaquil grand cru chocolate entremet • Cherry declension • Vanilla whipped cream • Stracciatella ice cream.

### THE GLACE

10

Choice of 3 ice creams or sorbets  
Vanilla whipped cream (on request)

### DESSERTS TO SHARE

21

Caramelised apple cassalette • Almond crumble • Salted butter caramel • Vanilla ice cream with 2 vanillas.