

Starters




-  Home-made foie gras terrine,
Mango chutney 42€
- Confit tuna belly in Niçoise style 38€
-  Ceviche of local fish,
Carrot & passion fruit 32€
-   Charred broccoli with pistachio pesto,
Seeds, muesli & peppered pecorino 24€
-  Poached organic egg from Saint Marteen,
Vegetables « à la Provençale »,
Tomato emulsion with basil 28€
-  Grilled Palamos octopus,
Chickpea salad & fresh herbs 34€

Dishes



Fish

- Country lobster ravioli with carrot
Ginger purée & curry butter 42€
- Seared tuna with coriander mayonnaise,
Marinated eggplant 38€
-  Poached cod in coconut milk
Grilled sweet potato 38€
Curry sauce with exotic fruits
- Mahi-mahi with saffron crushed potatoes
Fish soup & aioli 36€

Meat

-  Duck breast from « Maison Rougié »
Saffron fennel & orange 45€
-  Veal chop Tagliata style 54€
- Truffle & foie gras stuffed Bresse poultry,
Albufera sauce, 55€
Home-made gnocchi potatoe
- « Salers » beef Tenderloin (180g),
Home-made mashed potatoes, beef jus 52€

Extra sides :

- French fries, homemade mashed potatoes,
Vegetables, mesclun salad 10€**

Cheeses



- Cheese selection 38€

Desserts



- Roasted pineapple 14€
- French toast in Tropézienne style
Orange & timut pepper 15€
- Spicy chocolate tart 19€
- Vanilla mousse
Black olive shortbread 16€
Olive oil sorbet
- Lemon crumble & espuma 16€



Gluten Free



Vegetarian

Net Prices in Euro - Taxes and Service included
Meats origins: UE, USA, New Zealand & Australia
Allergens list is available on request

