

Summer Menu 2021

Mille-feuille of grilled vegetable, fresh goat cheese, parmesan shortbread, basil oil, aged balsamic reduction.

Open lasagna, baby spinach and ricotta, roasted pine nuts, cherry tomato coulis, crispy country bread.

Red fruits Pavlova, fresh mint infusion, wild strawberry gel.

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Crab meat, mango, avocado guacamole, spicy mango vinaigrette, mix of young shoots.

Roasted john dory, sweetness of artichoke with lemon, barigoule emulsion.

Raspberry shortbread tart, pistachio cream, raspberry sorbet, crunchy meringue, and raspberry.

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Fried eggs mollet in a panko crust with herbs, asparagus tartare mimosa style and summer truffle, young arugula leaves,

Parmigiano-Reggiano tiles.

Turbot, lemon butter and roasted almonds, small organic vegetables just glazed, shellfish emulsion.

Illusion of peach, white peach mousse, yellow peach insert, nectarine sorbet and flat peach frozen soup infused with verbena.

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Mediterranean rock mullet pissaladière, red onions marmalade, niçoise olives, tomato bone broth.

Slow cook lamb saddle stuffed with herbs, grilled rib, girolles, polenta fries, lamb jus.

40% jivara chocolate sphere, hazelnut, biscuit joconde, praline feuillantine.

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Niçoise zucchini cannelloni stuffed with king-crab, grapefruit, lemon caviar, smoked beets, scallion, fiddle courgette pickles, purple basil.

Wagyu beef, roasted porcini mushrooms in brown butter, Noirmoutier potato mousseline, mini sands carrot, burnt onion, béarnaise.

Grand Marnier soufflé, blood orange sorbet.



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Langoustine poached in saffron broth, puff pastry brioche with seaweed and orange blossom bisque.

Lobster two ways, seared tail and cromesquis claws, citrus pea crunch, lobster head reduction.

Lemon and basil freshness, creamy lime, meringue, yuzu gel, Breton shortbread

Appetizers

Fig, walnut and prosciutto crackers

Crackers burrata, purple basil, toasted pine nuts

Eggplant cannelloni, fresh goat cheese, chives

Zucchini cannelloni, crab, candied lemon

Sweet and sour vegetable spring rolls

Duck spring rolls with oriental spices

Sea bream and citrus samosa

Langoustine samosa, scallion, ginger

Wagyu ribs meatballs

Iced melon gazpacho, mint

Gravlax salmon, horseradish, dill

kaviar caviar, egg mimosa, warm waffle

Chef's terrine, pickled vegetables

Summer truffle croque, parmesan

Red tuna tataki, wasabi mayonnaise, miso

Riviera tuna tartare

Vitello tonnato

