

**A journey around
seasonal products**

250€
wine pairing
125€

Smoked and lacquered mackerel
Oxtail stewed in red wine, green peas and grapefruit

Green asparagus from Provence cooked in its own
juice then roasted
Green shiso and curry vinaigrette, raw asparagus and caviar

Steamed morels
Reduced cooking juice, cockles and shellfish cream

Red mullet cooked as in a baking dish
Crisp fennel with lemon
Juice from bones thickened with liver

or

Pike quenelle poached and baked in a lobster
cream sauce
Rice from Camargue

Crisp veal sweetbread with walnut flavor
Stewed artichoke quarters with olives and onion
condiment, yellow wine juice

Mango with Kampot pepper glazed with its
vanilla juice
Light coconut cream with tangy coriander juice

Coffee from Ethiopia
Praline and coffee ice cream, cream and crisp dessert
with nutmeg, Bourbon whiskey reduction

For the well-being and respect of our teams,
the menu is suggested until 9:15 pm.

This menu will be served for the whole table only.
The restaurant doesn't accept payment by check.