

CULINARY CREATORS : NICOLAS STAMM-CORBY & SERGE SCHAAL  
EXECUTIVE CHEF : CÉDRIC KOCH

## MENU

### **Green peas ravioli**

Green asparagus from Pertuis, stuffed morels  
Brown butter, summer truffle emulsion

### **Roasted John Dorry fillet**

Blanched fennel garnished with a fennel and asparagus brunoise  
Menton lemon juice, fish sauce

### **Lamb from the Pyrénées à la Royale**

Green pea cream, piquillo condiment  
Reduced sauce

### **Everything Strawberry**

Gariguette strawberry ganache, strawberry coulis  
Gariguette strawberry sorbet

€95 / PERSON

€37 FOOD AND WINE PAIRING - 3 GLASSES / PERSON

Our prices include taxes and service - All our meats are of French origin.