

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

DISCOVERY MENU

Mise en bouche

Amuse-bouche

Green peas ravioli

Green asparagus from Pertuis, chanterelles
Brown butter, summer truffle emulsion

Roasted John Dory fillet

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

Lamb from the Pyrénées « à la Royale »

Green pea and mint cream, piquillo condiment
Reduced sauce

Strawberry

Gariguette strawberry ganache, strawberry coulis
Gariguette strawberry sorbet

Mignardises

€95 / PERSON

€37 FOOD AND WINE PAIRING - 3 GLASSES / PERSON

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