

April 2019



 Hautes Corbières Engrain wheat truffled, salsify, wild quince and walnuts	105
Refreshed brittany langoustines, golden caviar	195
San Remo wild gamberoni, white asparagus, medlar, iodized juice	140
Volcanic hill green lentils and caviar, flavoured delicate jelly	190
Roots vegetables from château de Versailles, preserved wax cherries, artichoke yogurt	80
Aber-Wrac'h turbot, celery, seasonal wakame	160
Sole from Britain, ice-turnips, morels and wild garlic	165
Atlantic sea bream, green asparagus, spring metton cheese	145
Sanary-sur-Mer octopus, barbecue grilled beetroots, liver juice	105
Cotentin blue lobster, sea potatoes cooked in paper casing, horse-radish	155
For gourmets	
U stocafi à la monégasque	50
Chick peas from Hautes-Alpes mountains, sturgeon marrow bone, golden caviar	95

All our products from the sea may be also prepared in their simplest naturality

MENU GARDEN ~ MARINE three half dishes, cheeses and dessert	395
Fresh and matured cheeses	40
Lemon from Nice, kombu seaweeds with tarragon	45
Hautes-Pyrénées peanuts, soymilk fontainebleau	
Fresh and roasted citrus, honey vinaigrette, crispy hemp seeds	
Chocolate from our Factory, toasted cereals snow, Sichuan berries	
Ciflorette strawberries from Pernes-les-Fontaines, frosted spines pine, millasson cake	
For gourmets	
Delicate creamy malted barley, frosty beer and hops	