

MENU

“Mother’s Day”

185 € 8 courses - Served exclusively for the entire table

Amuse-bouche

Crab claw meat

Crustacean jelly, crispy cereal bread, wild asparagus

Spring Vegetable Garden

Green and white asparagus, peas, zucchini,
Parmesan crisps with vegetable charcoal

Large Sauté-Roasted Langoustine

Fennel in different textures, langoustine bisque

Steamed John Dory with Lemon Pepper

Young poivrade artichokes and green beans, seaweed broth

Roasted Farm Veal Rack with Oregano Carrot Crust

“Annabelle” potato purée with wild garlic, spiced roasted carrot,
caramelized sweet onion stuffed with confit tomato and anchovy, veal jus with Sherry

Cheeses from the “Monteiro” Farm in Peymeinade

- Fresh and aged goat’s cheese
- Red pepper and piquillo jelly, Melba toasts with olive oil

Pré-dessert

Crown of raw and cooked Burlat cherries on Morello cherry jelly

Pistachio cream, Amarena cherry ice cream, almond biscuit

Raspberry and Rhubarb Casket

Raspberry diplomat cream, almond madeleine biscuit,
hibiscus-poached rhubarb, calisson ice cream

“Esprit du Vin” Wine Pairing (supplement) - 78 €

Our Head Sommelier, Emy Hottois, offers a blind wine pairing of
six 6cl glasses to accompany this tasting menu.

Our meats originated from France - Prices in euros including taxes - tips are not included
Allergen-sensitive person must tell it when ordering

[Retour au sommaire](#)



MENU

“Mother’s Day”

138€ 6 courses - Served exclusively for the entire table

Amuse-bouche

Crab claw meat

Crustacean jelly, crispy cereal bread, wild asparagus

Spring Vegetable Garden

Green and white asparagus, peas, zucchini,
Parmesan crisps with vegetable charcoal

Large Sauté-Roasted Langoustine

Fennel in different textures, langoustine bisque

Steamed John Dory with Lemon Pepper

Young poivrade artichokes and green beans, seaweed broth

-Or-

Roasted Farm Veal Rack with Oregano Carrot Crust

“Annabelle” potato purée with wild garlic, spiced roasted carrot,
caramelized sweet onion stuffed with confit tomato and anchovy, veal jus with Sherry

Pré-dessert

Crown of raw and cooked Burlat cherries on Morello cherry jelly

Pistachio cream, Amarena cherry ice cream, almond biscuit

Raspberry and Rhubarb Casket

Raspberry diplomat cream, almond madeleine biscuit,
hibiscus-poached rhubarb, calisson ice cream

“Esprit du Vin” Wine Pairing (supplement) - 55 €

Our Head Sommelier, Emy Hottois, offers a blind wine pairing of
four 6cl glasses to accompany this tasting menu.

Our meats originated from France - Prices in euros including taxes - tips are not included
Allergen-sensitive person must tell it when ordering

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