



M E N U

Tasting Menu

Menu Le Figuier

Lunch Of Christian Morisset

SIGNATURE
DISHES
FROM CHRISTIAN MORISSET

LA CARTE

DESSERT

DRINKS



The cuisine of the day by
Christian Morisset

Assisted in the kitchen by
Christophe Griss

Assisted in the room by
Alexandre Crégniot

and their teams



*Follow me,
and beyond
pursuit of excellence
in the way of happiness, I will
lead you to sharing moments
intense and surprising, which will engrave
your memory by the multiplication of symbols,
by the provocation of feelings,
by the alchemy of all your senses in turmoil:*

The splendor of yesterday in today's colors

The Must-Know Dates

Birthday, Christmas

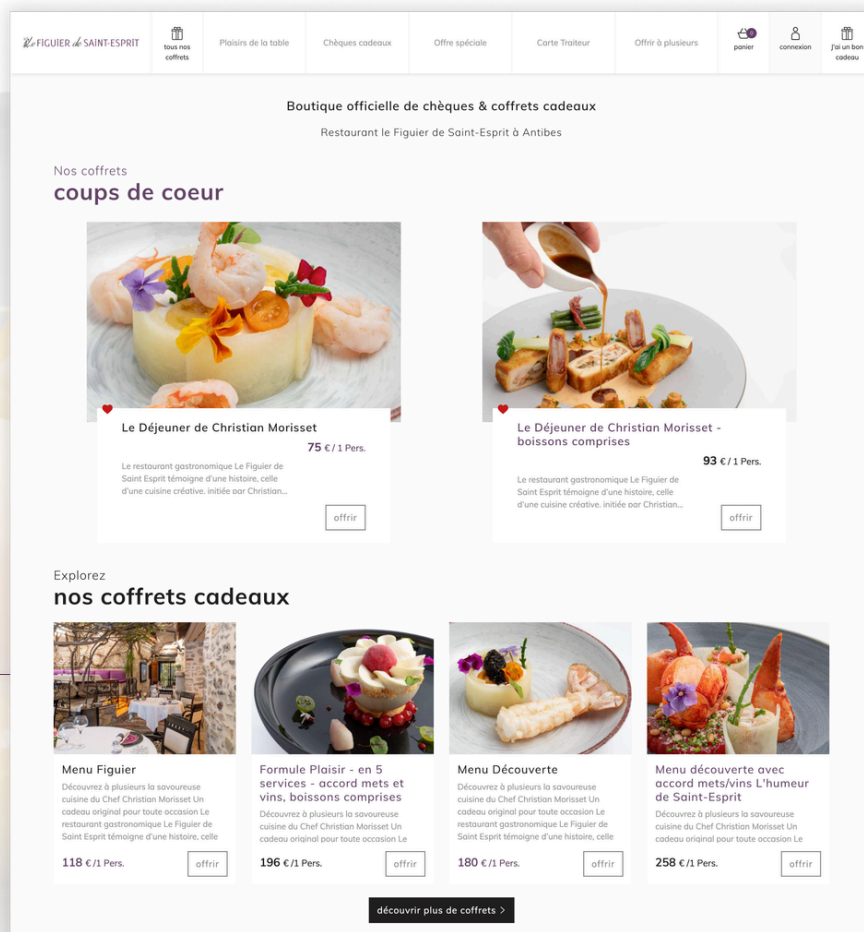
Events to Celebrate

Wedding, friends reunion, professional success

Thanks to give

Mutual help, assistance, support

So many reasons to offer those we love a culinary experience, one that the chef and their team will make as memorable as possible.



The screenshot shows the website of Le Figuer de Saint-Esprit, featuring a navigation bar with links like 'tous nos coffrets', 'Plaisirs de la table', 'Chèques cadeaux', 'Offre spéciale', 'Carte Traiteur', 'Offrir à plusieurs', 'panier', 'connexion', and 'J'ai un bon cadeau'. The main content area is titled 'Boutique officielle de chèques & coffrets cadeaux' and 'Restaurant Le Figuer de Saint-Esprit à Antibes'. It displays 'Nos coffrets coups de coeur' with two featured items: 'Le Déjeuner de Christian Morisset' for 75 €/1 Pers. and 'Le Déjeuner de Christian Morisset - boissons comprises' for 93 €/1 Pers. Below this, the 'Explorez nos coffrets cadeaux' section shows four more options: 'Menu Figuer' (118 €/1 Pers.), 'Formule Plaisir - en 5 services - accord mets et vins, boissons comprises' (196 €/1 Pers.), 'Menu Découverte' (180 €/1 Pers.), and 'Menu découverte avec accord mets/vins L'humeur de Saint-Esprit' (258 €/1 Pers.). Each item includes a description and an 'offrir' button. A 'découvrir plus de coffrets >' link is at the bottom.



To this end, we invite you to **visit our online store on our website**, where you can find our various menus (with or without drinks) as well as gift vouchers, all valid for one year.

General content

SIGNATURE DISHES

From

Christian Morisset



78 €

Saddle of lamb from Alpilles

Cooked in Vallauris clay, gnocchi with truffles « Tuber Mélanosporum », seasonal vegetables, roasting juice with thyme flowers

Chef's Speciality created in 1988 for the birth of his elder son, Jordan



68 €

Squid ink cannelloni of squid and clams

shellfish juice with basil

Chef's speciality created in 1991 for the birth of his younger son, Matthias

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

[General content](#)

LA CARTE

Starters

- 38 € **Yellowfin tuna marinated in soy sauce and mild spices**
Multicolor quinoa with citrus, mango, fennel, and avocado.
red onion pickled, crispy sardine with squid ink
- 42 € **Steamed Obsibblue shrimps, "Lessatini" olive oil infused with kaffir lime**
Cucurbit tartare: green melon, watermelon, yellow, coeur de boeuf, and Green Zebra tomatoes, and zucchini from Nice, cucumber. Rabelais plum cherry tomato stuffed "chimichurri-style" in a tomato velouté, with a ruby Parmesan tuile, Burrata foam
- 45 € **Seared Octopus**
Japanese eggplant marinated in soy and harissa, white coco bean, piperade with Lardo di Colonnata and crispy squid tentacle
- 48 € **Duck foie gras from Landes with cocoa flavour**
Lightly smoked with cocoa bean shells from Ecuador, cocoa pulp and grué insert, cocoa juice jelly, paprika and apple gel pineapple carpaccio marinated in elderflower liquor, anise seeds, lemon coriander, pineapple chutney and ginger pickles

Main Courses

- 68 € **Catch of the Day Cooked on "Teppan Yaki"**
Fennel, candied tomato, and zucchini ravioli
Dashi broth with seaweed
- 98 € **Roasted turbot with slice of potato crust**
"Tuber Mélanosporum & Aestivum" truffles
Veal meat juice with truffles and Xérès vinegar
- 58 € **Roasted Challans duck breast, pan fried duck liver**
Flat peach, yellow peach and shallot chutney on puff pastry, lightly sautéed spinach, white and black sesame tuile, redcurrant sauce
- 70 € **Roasted rack of farm-raised veal, carrot and oregano crust**
Crushed "Annabelle" potatoes with wild garlic, spiced roasted carrots, caramelized sweet onion stuffed with sun-dried tomatoes and anchovies, veal jus with sherry

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General content



The Pré Dessert

The Traditional crème brûlée
perfumed with lavender flower from Provence



DESSERTS

28 €

The cheeses

fresh and refined from the provinces of France

26 €

Soliès fig roasted with maple syrup

Soft white cheese jelly infused with fig leaf flavors, fig compote, financier, cream and praliné with Pécan nut, hibiscus gel with Timut pepper, walnut ice cream.

26 €

Roasted apricot, soft white cheese mousse with verbena flavor

Breton shortbread with Kenari walnuts, rosemary cream, verbena ice cream

28 €

The Chocolate & Mango

(Roasted beans at the Duplanteur Manufactory)

organic chocolate cream from Thaïlande with Tonka bean, chocolate topsoil, fresh mango marinated in sweet spices, white chocolate ganache with Tahitian vanilla, dark chocolate ice cream and mango sorbet

35 €

The Chocolate symphonie

(Roasted beans at the Duplanteur Manufactory)

80% cocoa bean fondant from Thaïlande filled with caramel, cappuccino mousse, Ethiopian coffee gel, cocoa bean lace tuile, yogurt ice cream.
Served with a shot of oat-milk-based Cognac cream with cinnamon cookie flavors.

22 €

Ice cream or sorbets *

* Glaces des Alpes - Maître Artisan Glacier

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[General content](#)

TASTING MENU

«The Mood of Saint-Esprit»

180 €

A 8-courses menu

(Amuse-bouche, 2 starters, fish, meat, cheese, pre-dessert, dessert)
Served for all guests at the table

78 €

«Spirit Of Wine» formula» (Supplement)

Proposes by our Sommelière Emy Hottois a blind wine pairing
with 6 glasses of wine at 6cl on this tasting menu



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MENU

le Figuier

118 €

Amuse-Bouche, choice of Starter, Fish or Meat, choice of Dessert

Starters

Steamed Obsiblu shrimps, "Lessatini" olive oil infused with kaffir lime

Cucurbit tartare: green melon, watermelon, yellow, coeur de boeuf, and Green Zebra tomatoes, and zucchini from Nice, cucumber. Rabelais plum cherry tomato stuffed "chimichurri-style" in a tomato velouté, with a ruby Parmesan tuile, Burrata foam

-Or-

Duck foie gras from Landes with cocoa flavour

Lightly smoked with cocoa bean shells from Ecuador, cocoa pulp and grué insert, cocoa juice jelly, paprika and apple gel, pineapple carpaccio marinated in elderflower liquor, anise seeds, lemon coriander, pineapple chutney and ginger pickles

Main courses

Catch of the Day Cooked on "Teppan Yaki"

Fennel, candied tomato, and zucchini ravioli
Dashi broth with seaweed

-Or-

Roasted Challans duck breast, pan fried duck liver

Flat peach, yellow peach and shallot chutney on puff pastry, lightly sautéed spinach, white and black sesame tuile, redcurrant sauce

Desserts

Solies fig roasted with maple syrup

Soft white cheese jelly infused with fig leaf flavors, fig compote, financier, cream and praliné with Pécan nut, hibiscus gel with Timut pepper, walnut ice cream.

-Or-

The Chocolate & Mango

(Roasted beans at the Duplanteur Manufactory)

organic chocolate cream from Thaïlande with Tonka bean, chocolate topsoil, fresh mango marinated in sweet spices, white chocolate ganache with Tahitian vanilla, dark chocolate ice cream and mango sorbet

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LUNCH OF *Christian Morisset*

(EXCEPT PUBLIC HOLIDAYS and CELEBRATIONS)

29 €	Amuse-Bouche, Main course fish or meat
47 €	Amuse-Bouche, Starter and dessert -or- main course and dessert
59 €	Amuse-Bouche, Starter and main course
75 €	Amuse-Bouche, Starter, main course and dessert

Starter

Yellowfin tuna marinated in soy sauce and mild spices

Multicolor quinoa with citrus, mango, fennel, and avocado.
red onion pickled, crispy sardine with squid ink .

-Or-

Seared Octopus

Japanese eggplant marinated in soy and harissa, white coco bean, piperade
with Lardo di Colonnata and crispy squid tentacle.

Main courses

The catch of the day

Zucchini flower stuffed with Obsiblu shrimp, carrot juice lacto-fermented

-Or-

Roasted French pork pluma with “Voas Tsiperifery” pepper from Madagascar

Sweet potato mousseline, spice-roasted carrot, braised red Little Gem
lettuce, pine seed, black garlic, Parmesan tuile, pork jus with piperade

Dessert

Roasted apricot, soft white cheese mousse with verbena flavor

Breton shortbread with Kenari walnuts, rosemary cream, verbena ice cream

-Or-

Milk Chocolate cup 53% cocoa from Brazil

Roasted Williams pear with Tahitian vanilla, white chocolate ganache
with cardamom, lime and ginger jelly, chocolate ice cream Alto El Sol from Péru

Drinks formula: 18 € (unchangeable)

Proposed by our Sommelière

- 1 glass of wine (white, red or rosé)
- 1/2 bottle of water
- 1 Coffee

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