

May 2018



Sanary-sur-Mer octopus, head pressed, green peas and broad beans	105
Refreshed Brittany langoustines, golden caviar	195
 Quinoa grown in Anjou, smoked herring, young leeks, olives and black fruits	95
Volcanic hill green lentils and caviar, flavoured delicate jelly	190
Roots vegetables from château de Versailles, crushed herbs, mushrooms	90
Atlantic sea bass, green asparaguses and salicornia, roasted pistachio nuts	145
Cotentin blue Lobster, shellfish eggs green pepper emulsion, early turnips	150
San Remo wild gamberoni, almond tree buds and flowers, brown morels	140
Gascogne Bay turbot, cheeks in jelly, radish and poppies in champagne	160
Groix Island sole filets, sea anemone, white asparaguses, corchorus juice	155
For gourmets	
Chick-peas from Hautes-Alpes mountains, sturgeon marrow bone, golden caviar	95
U stocafi à la monégasque	50

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
Citrus from Michel Bachès, yuzu snow	45
Lemon from Nice, kombu seaweeds with tarragon	
Hautes-Pyrénées peanuts, soymilk fontainebleau	
Pernes-les-Fontaines strawberries, white nettle, spicy herbs	
For gourmets	
Delicate creamy malted barley, frosty beer and hops	
Chocolate from our Factory, toasted cereals, cocoa-single malt sherbet	

Upon request, it will be our pleasure to suggest our meats selection

Net prices in euros, taxes and inclusive of service charges