


May 2019



 Hautes Corbières Engrain wheat truffled, salsify, wild quince and walnuts	105
Refreshed brittany langoustines, golden caviar	195
San Remo wild gamberoni, white asparagus, rosehips, iodized juice	140
Volcanic hill green lentils and caviar, flavoured delicate jelly	190
Peas and carrots from château de Versailles, snacked mackerel, elderberry	85

Aber-Wrac'h turbot, celery, seasonal wakame	160
Sole from Britain, ice-turnips, morels and wild garlic	165
Atlantic sea bass, green asparagus, spring metton cheese	145
Sanary-sur-Mer octopus, barbecue grilled beetroots, liver juice	105
Cotentin blue lobster, radishes and watercress, crushed herbs	155

For gourmets

Tagliolini pasta made with stale bread flour, yoghurt and golden caviar condiment	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
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Fresh and matured cheeses	40
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Lemon from Nice, kombu seaweeds with tarragon	45
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Hautes-Pyrénées peanuts, soymilk fontainebleau	
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Fresh and roasted citrus, honey vinaigrette, crispy hemp seeds	
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Chocolate from our Factory, toasted cereals snow, Sichuan berries	
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Ciflorette strawberries from Pernes-les-Fontaines, frosted spines pine, millasson cake	
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For gourmets

Delicate creamy malted barley, frosty beer and hops	
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