

June 2019



 Farmed and sea cucumbers, hemp seeds, blackcurrant	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, his cheeks on a toast, fennel	160
Sole from sandy shallows, purple artichokes, sea anemone	165
Atlantic sea bass ikejime, bonecrumb, French beans, almonds	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	140
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
Lemon from Nice, kombu seaweeds with tarragon	45
Fresh and roasted citrus, honey vinaigrette, crispy grains	
Hautes-Pyrénées peanuts, soymilk fontainebleau	
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	