

September 2018



San Remo wild gamberoni, green melon and figs, fresh almonds	140
Refreshed brittany langoustines, golden caviar	195
 Quinoa grown in Anjou, smoked sardine, young leeks, olives and black fruits	95
Volcanic hill green lentils and caviar, flavoured delicate jelly	190
Young carrots from château de Versailles, roasted cédrat lemon, pine buds	75
Sanary-sur-Mer octopus, purple eggplant, wild purslane	105
Atlantic sea bass, zucchini and squash, coastal fishing wakame	145
Groix sandy soils sole, ground and sea tomatoes, summer rose oil	155
Cotentin blue lobster, shellfish eggs green pepper emulsion, early turnips	150
Aber-Wrac'h turbot, cheeks in jelly, radish and poppies in champagne	160
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
Lemon from Nice, kombu seaweeds with tarragon	45
Rhubarb from the Queen's garden, buttermilk, liquorice	
Hautes-Pyrénées peanuts, soymilk fontainebleau	
Fresh and roasted cherries, seasonal olives, vinaigrette juice	
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