

October 2018



San Remo wild gamberoni, white coco beans, caramelized shallots	140
Refreshed brittany langoustines, golden caviar	195
 Quinoa grown in Anjou, smoked sardine, young leeks, wild mushrooms	95
Volcanic hill green lentils and caviar, flavoured delicate jelly	190
Young carrots from château de Versailles, roasted cédrat lemon, pine buds	75
Sole from the Bretagne sea coast, palm cabbage, red plums	155
Sanary-sur-Mer octopus, purple eggplant, garden purslane	105
Atlantic sea bass, zucchini and squash, coastal fishing wakame	145
Cotentin blue lobster, marinated ceps with mustard bran, blueberries	150
Aber-Wrac'h turbot, cheeks in jelly, radishes and ice spinach 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	
Luberon figs, yoghurt cake flavored with the leaves, milky granita	
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