

February 2019



Refreshed brittany langoustines, golden caviar	195
 Hautes Corbières Engrain wheat truffled, salsify, wild quince and walnuts	105
Volcanic hill green lentils and caviar, flavoured delicate jelly	190
Roots vegetables from château de Versailles, preserved wax cherries, artichoke yogurt	80
Chausey islands sea scallops, cauliflower in a brioche crust, kimchi from the leaves	140
Atlantic sea bass, avocado miso, achards garlic condiment	145
Aber-Wrac'h turbot, celery and black truffle, seasonal wakame	160
Sanary-sur-Mer octopus, barbecue grilled beetroots, liver juice	105
Sole from Britain, gratinated endives with fermented goat's milk, black truffle	165
Cotentin blue lobster, sea potatoes cooked in paper casing, horse-radish	155
For gourmets	
U stocafi à la monégasque	50
Home made corn flour tagliolini pasta, black truffle	175
Chick peas from Hautes-Alpes mountains, sturgeon marrow bone, golden caviar	95

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
Hautes-Pyrénées peanuts, soymilk fontainebleau	
Fresh and roasted citrus, honey vinaigrette, crispy hemp seeds	
Chocolate from our Factory, toasted cereals snow, Sichuan berries	
Passe-Crassane pear from Lizac, jellified sake, green shiso crushed and iced	
For gourmets	
Delicate creamy malted barley, frosty beer and hops	

Net prices in euros, taxes and inclusive of service charges