Sainte-Jalle engrav wheat, sea cucumber with seaweeds, salsify 105
Refreshed langoustines, kerbasterd farm’s cream, golden caviar 195
Volcanic hill green lentils and caviar, flavoured delicate jelly 190
Full ground grown chicories from Calvados, rosehips stew, black truffle 115
Chausey islands sea scallops, gratinated cauliflower in barks brioche, chestnut butter 140

Aber-Wrac’h turbot, bouchot mussels, sea potatoes 160
Sanary-sur-Mer octopus, Milano cabbage, mikan tangerine 105
Normandy blue lobster, grilled beetroot, blueberries kefir 155
Sandy shallows sole, matured squash, sea anemone, wakame 165
Atlantic John Dory, corsican avocado and pomelo, pine tree wine 145

For gourmets
U stocafi à la monégasque 50
Stale rice-bread pasta, dried yeast, Jerusalem artichokes, black truffle 135
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
Comice pear from Lizac, crushed absinth, mellow galettes pastry
Apples from Yannick Colombié, tamarind paste, undergrowth sorbet
Chocolate from our Factory, toasted cereals snow, Sichuan berries
Fresh cottage cheese, honeys from strawberry and lime trees, pollens
Citrus from Eus commune, zestes in frozen powder, crystalized black olives

Net prices in euros, taxes and inclusive of service charges