

The Sea



To Start... 

Memorable Walk of Deep-Sea Fishing Reminiscence,

96 €

First Service: Yellowtail and Spider Crab, Tomalley Sauce,
Flamed Lisette Arranged on a Delicate Sardine Jelly,
Roasted Castagnole to Take with your Fingertips

Second Service: Grilled Leer Fish in Tribute to Victor Petit, Peppery Riquette,
Skipjack Velours with Wine and Wild Myrtle Vinegars

Scarlet Prawns, Slightly Cooked and Seared with a Corsican Grapefruit,

118 €

Roasted and Lightly Charred Broccoletti, Citrus Basil and Natural Aloe Vera,
Oro-Bianco Supreme and Olive Oil Infused with Grilled Prawn Heads

Roasted Langoustine with Limequat Peels,

130 €

Subtly Coated with Wild Fennel Seeds and Caviar,
Fennel Heart Braised with Seaweed, a Six Aniseed Fragrances Flavoured Coral Broth

To Continue... 

Contemporary Borgne Fish Soup,

105 €

Rockfish Soup Lightly Milled and a Poached Egg,
Sea Bass, Rainbow Wrass, Scorpionfish, Beaux Yeux and Red Mullet

Roasted John Dory with Marine Plankton and Nasturtium flower,

130 €

Violin and Ball Zucchini Steamed with Sea Plankton, Clams Seared in a Pan,
Haliotis and Lemon Olive Oil Broth "Al Verde"

Roasted Turbot in a Meunière of Trets Butter, Hazelnut and Yuzu,

135 €

Purple Artichokes, Melting Rosettes with Seaweed, Cuttlefish A La Minute, Razor Clams and Clams,
Some Wild Sorrel Shoots Picked by our Botanist Bodo

Spiny Lobster from Cap Lardier,

152 €

Cooked in a Salt Crust, Seaweeds, Leaves and Lime Peels,
Nage of Coral Lobster Heads Delicately enhanced with Verbena

Baked Red-Mullet or "Black Cardinal" from the Deep Sea

122 €

Aïgo-Sau Broth, Fondant Celery and Iodised Winter Condiments



The Land



To Start... 

Composition Around the Var Tomato Growing in the Open Field,

85 €

First Service: Candied Pineapple Tomato Petals,
Sorbet Noire de Crimée, Double Cream from Trets Enhanced with Lambruscum,
A Quintessence of Plum Tomatoes A La Minute, in the Spirit of French Toast

Second Service: Thin Plum Tomato Pie from the Baker's Oven,
Almond and Chanterelle Sap, Nasturtium Leaves,
Vinaigrette Seasoned with Lovage-Infused Sap

Zitone Pasta,

101 €

A Tribute to a Chef Who Taught Me So Much,

As a Starter, Pasta Delicately Filled with Black Truffle and Foie Gras,
Purple Artichoke in Three Textures, Enhanced with Basil



To Continue... 

Young Rabbit with Absinthe and Country Bacon,

110 €

Fennel, Tops and Bulbs in Three Textures, Candied Olive Tomatoes with Star Anise,
Black Olives Marinated in Anise, Well-seasoned Jus Salmis Style with Nebbiolo Vinegar

Veal as We Love it in Provence,

125 €

Tenderloin and Sweetbreads in the Carqueiranne Style,
Baked Mona Lisa Potatoes, Braised Veal Cheek,
Jus with Capers Pearls and Sage

Organic Lamb from Mountain Pastures,

125 €

Baron and Lamb Chop in Savoury,
An Elegant Vegetable Medley, for the Sake of Tradition,
Jus Infused with Argan Oil

The Pigeon Breast from the Baeza Brothers Cooked over Shimmering Embers,

115 €

Provençal Caillette Stuffed with Giblets and Rosemary, Contemporary Tian,
Another Fillet Cooked at Great Length in the "Senator Couteau" Style,
Smoked Carcass Jus, Seasoned with Old Vinegar and Black Olives

Cheese



My Favourite Local Cheese,

38 €

Lovingly Made by Our Local Cheesemongers

From the Orchard to the Dessert Menu



Florent Manini's interpretations of my sweet cravings

Kindly order at the beginning of your meal

Five Limono Medica Tart with Tahaa Vanilla Mist

46 €

Delicate Passion Fruit Caramel and Candied Citrus Veil

Harmony around Apricot, Almond and Serpolet Thyme,

46 €

The Ephemera of a Hot Soufflé, a Fresh Juice Centrifuged on the Moment

Feuille à Feuille of Citrus Fruits from Winter and Seasonal Harvest,

46 €

Fermented and Meringued Sheep's Milk, Buddha's Hand Ice Cream Enhanced with Timut Pepper, A Lemonade, Souvenir from a Trip to the Middle East

A Personal Symphony of Grand Cru Chocolate,

49 €

**Depending on Your Desires for the Evening's Fragrances,
Five Harmonies Proposed:**

"Tout Chocolat", Bitter Cocoa and Oven-roasted Cocoa Nibs
Raspberries Picked at Peak Ripeness, Refreshed with Bergamot
Berlucane Mandarin "A Confection of Winter and Today", Apple Mint for Vibrancy
Soft and Silky Brazilian Arabica Coffee, Mousse and Gelée with a Hint of Sweetness
"Casette" and Hazelnuts Delicately Paired with Provençal Citrus

The Bucolic Melon and Calisson, Ends Up Poetically at your Table,

for two 95 €

Sorbet of the Fully Matured Fruit, Imperial White Almond Ice Cream,
Sprinkled with Textures of Fresh, Aniseed and Minted Herbs, Crunchy Candy

The Neptunia Knife by Cheval Blanc St-Tropez

Single

190 €

Duo

340 €

Net prices, tax and service included.
All meats are guaranteed French origin.
Kindly inform us of any dietary restrictions or allergies.

