

Timeless

“Some of the dishes on this menu have been perfected over time,
Whilst others are more recent, inspired by a gourmet awakening.
This menu is designed to bring each of them together in harmony for you to indulge.”

Composition Around the Var Tomato Growing in the Open Field,

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

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

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

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

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

Veal as We Love it in Provence,

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

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

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



5 acts - 310 €

Experience the wine pairings,
Carefully orchestrated by our team of sommeliers

145 €

Kindly note that cheques are not accepted.
Net prices, tax and service included.
All meats are guaranteed French origin.
Kindly inform us of any dietary restrictions or allergies.

Epicurean Adventure



“This enthusiastic and bucolic trek takes adventurous diners
Through the essence of our culinary philosophy...”

Memorable Walk of Deep-Sea Fishing Reminiscence,

First Service: Yellowtail and Spider Crab, Tomalley Sauce,
Flamed Lisette Arranged on a Delicate Sardine Jelly,

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

Roasted Langoustine with Limequat Peels,

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

Zitone Pasta, 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

Roasted John Dory with Marine Plankton and Nasturtium flower,

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

Thyme Flower Granita, Florentine Fennel Sorbet,

A Serving of Absinthe at Your Table

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

Provençal Caillette Stuffed with Giblets and Rosemary, Contemporary Tian,
Smoked Carcass Jus, Seasoned with Old Vinegar and Black Olives

OR

Baked Red-Mullet or "Black Cardinal" from the Deep Sea and Aïgo-Sau Broth,

Fondant Celery and Iodised Winter Condiments

Harmony around Apricot, Almond and Serpolet Thyme,

The Ephemera of a Hot Soufflé, a Daily Fresh Juice

7 acts - 360 €

With my favourite local cheeses,
Lovingly made by our local cheesemongers

375 €

Experience the wine pairings,
Carefully orchestrated by our team of sommeliers

175 €

