

A LA CARTE

Monday through Saturday from 7:00 PM to 9:00 PM and Sunday from 12:00 PM to 2:00 PM

STARTERS

Green Asparagus & Kaviari Caviar	32€
Olive oil confit egg yolk, shallot & lemon, light hollandaise	
Peas with summer savory	28€
Confit Ratte potatoes from Le Touquet, served with a squid & Iberian chorizo condiment	
Primavera Risotto	34€
Seasonal spring vegetables with a gratined parmesan emulsion	
Petrossian Ossetra Caviar (30g)	145€
Rye "Croustissian," fresh cream, vodka, mashed potatoes, accompanied by Laurent Perrier "Ultra Brut" champagne (+€25 per glass)	

MAIN COURSES

"Bouillabaisse"	42€
Saffron-infused confit potatoes, roasted squid, and a delicate rouille sauce, accompanied by a rockfish soup infused with marine aromas	
Roasted John Dory	45€
With brown butter & sage, fava beans & preserved lemon, new garlic cream, morels in sauce	
Roasted farm pork from Mont Ventoux	39€
Roasted white asparagus, wild garlic & asparagus cream, marjoram jus	
Beef Fillet	48€
Melting potato, confit shallots & chanterelles, crispy guanciale, juicy bone marrow & rich jus	

DESSERTS

Cheese Board	
Matured cheeses from "Fanon" (€5 per slice)	
Citrus Pavlova	16€
Meringue shards, vanilla whipped cream and freshness of citrus touch	
Turkish Coffee and Milk Chocolate	16€
Creamy milk chocolate infused with coffee, Amaretto jelly, & delicately flavored cardamom ice cream	

