

*Julien Le Goff and his executive chef Mathieu Vastel  
are glad to welcome you*

« A la carte »

Starters

<b>Carabinero prawns</b> Play of textures around the carrot / caviar « Kristal » Kaviari Shell bisque	59€
<b>XXL Ceps Ravioli</b> Candied in a meat juice "Marchand de vin" Roasted Pumpkin / Tuber Melanosporum truffle	69€
<b>French crusted scallops</b> Pan seared with a nuts crust / Squash declination flavoured with safran Scallops juice	75€

Main courses

<b>Bouillabaisse in the Saint Esteve's way</b> Rock fish filet / Squid and octopus Saffron potatoes / Fish soup	65€
<b>Roasted flounder</b> Héliantis with Kaviari "Kristal" caviar Tripous, samphire and black trumpet	82€
<b>Matured beef fillet</b> "Pot au feu" style Seasoned with mustard seeds Black truffle and beef marrow	78€
<b>Bresse poultry galantine with langoustine</b> Candied golden ball turnip Black truffle Tuber melanosporum Head juice	68€
<b>Hare "à la Royale"</b> Chestnut and corn pastas Beaufort cheese emulsion "A la royale" sauce	89€

Vegetarian suggestion

<b>Black truffles risotto</b> Whipped butter	68€
<b>Cheese from our selection ...</b>	24€

*Please inform us if you have any allergy or intolerance*

Net prices, service included

Our culinary preparations may contain allergenic products. We have the allergen card at your disposal.

Beef and lamb are of EU, Argentina, Australia, U.S.A origin.

**Sainte Victoire**

**XXL Ceps Ravioli**

Candied in a meat juice "Marchand de vin"

Roasted Pumpkin / Tuber Melanosporum truffle

**Bouillabaisse in the Saint Esteve's way**

Rock fish filet / Squid and octopus

Saffron potatoes / Fish soup

**Bresse poultry galantine with langoustine**

Candied golden ball turnip

Black truffle Tuber melanosporum

Poultry reduction juice

Cheese from our selection. . .

**Crunchy meringue and citrus**

Bourbon vanilla whipped cream

Citrus sorbet and pickles

**5 courses 140€**

*The same menu must be taken by all the guest.*

**Signature**

**XXL Ceps Ravioli**

Candied in a meat juice "Marchand de vin"

Roasted Pumpkin / Tuber Melanosporum truffle

**French crusted scallops**

Pan seared with a nuts crust / Squash declination flavoured with safran

Scallops juice

**Roasted flounder**

Héliantis with Kaviar "Kristal" caviar

Tripous, samphire and black trumpet

**Bouillabaisse in the Saint Esteve's way**

Rock fish filet / Squid and octopus

Saffron potatoes / Fish soup

**Bresse poultry galantine with langoustine**

Candied golden ball turnip

Celeriac and Black truffle Tuber melanosporum

Poultry reduction juice

Cheese from our selection. . .

**Chocolate soufflé with pear and Timut pepper**

Poached pear

Chocolate parfait

Pear and timut pepper sorbet

**7 courses 190€**

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