

Restaurant Gourmet

La Carte

Starter

Zucchini flower from Nice	39 €
Stuffed with basil and pine nuts, taggiasche olive chutney, Fresh goat cheese cannelloni and rocket pistou	
Blue fish from Mediterranean Sea	42 €
Marinated, sea foam, vegetables, Seaweed butter and katsuobushi crisp	
Foie gras	45 €
Steamed escalope and swiss chard, asparagus, Condiment of kumquat, picholine olive juice	

Caviar

Caviar Plaisir - Krystal Kaviari -	10€/gr
Box of 30gr ou 50gr, blinis and condiments	

Fish

John Dory	55 €
Confit with verbena, green tomato, girolles mushrooms and peach Lemongrass butter sauce	
Blue lobster	60 €
Cooked like « bouille de roche », black garlic condiment, Tempura of lobster claw, fennel and potatoes	
Monkfish	52 €
Grilled, variation of corn, tomato ketchup condiment Béarnaise sauce	

*Our Chef, Matthieu Gasnier, working only with seasonal products,
some dishes may not be available or subject to be modified.*

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La Carte

Meat

Royal pigeon	56 €
Roasted with Sicilian pistachios, polenta, turnip, Thighs confit, cherry sauce	
Matured French beef	52 €
Hay smoked, spring onion pissaladière, crispy marrow	
Lamb from Pays d'Oc	59 €
Roasted with Espelette Pepper, white beans, shell and samphire Shell and black lemon espuma	

Cheese

Selection of French cheeses	25 €
Thomas Métin, master cheesemaker	

Desserts

*Signed by Vincent Gidon, our Pastry Chef.
We ask our guest to choose the desert in advance.*

Apricot from Provence	25 €
Different textures of apricot, refresh with yuzu, almond crisp	
Hot Soufflé Garrigue (20 minutes waiting)	25 €
With goat curd, flamed with farigoule, honey from Provence	
Intense choco-hazelnut	25 €
Hazelnut tube, gianduja chocolate mousse, Black chocolate with kalamansi	

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