

Restaurant Gourmet

« Tasting Menu »

SERVED EXCLUSIVELY FOR DINNER

*125€ per person, excluding beverages.
Served until 09:00 pm and for all guest at the table.*

Amuse-bouche gourmand

Oyster from Mediterranean Sea

Fennel and Riviera condiments

Blue fish from Mediterranean Sea

Marinated, sea foam, vegetables,
Seaweed butter and katsuobushi crisp

John Dory

Confit with verbena, green tomato, girolles mushroom with peach
Lemongrass white butter sauce

Royal pigeon

Roasted with Sicilian pistachios, polenta, turnip,
Thighs confit, cherry sauce

Selection of French cheeses

Thomas Métin, master cheese maker
(extra charge of 25€ per person)

Prémices Sucrées

Apricot from Provence

Different textures of apricot, refresh with yuzu, almond crisp

Mignardises

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