

Restaurant Gourmet

La Carte

Starters

Skipjack Tuna Ceviche <i>Condiments, basil cream</i>	39 €
Duck Foie Gras from Perigord <i>Passion fruit jelly, arabica coffee powder, Kalhua sauce</i>	46 €
Langoustine <i>Poached, mild spices broth, Zucchini flower from Nice stuffed with langoustine mousse</i>	44 €
Caviar Plaisir - Krystal Kaviari - <i>30gr ou 50gr, accompanied with blinis et condiments</i>	10€/gr

Fish

« Lobster Bouillabaisse Style » <i>Roasted lobster tail, fish soup, Potatoes with saffron, fennel confit, black garlic coulis</i>	59 €
Lean fish steamed with seaweed <i>Tapioca condiment, cucumber and lime, Oyster sauce, parsley juice</i>	52 €
John Dory filet with Citrus Fruit <i>Artichokes stuffed with Oscietre Caviar, barigoule broth, bacon foam</i>	55 €

*Our Chef, Matthieu Gasnier, works with fresh seasonal products only,
therefore some of the dishes can be modified or might be available*

list of allergens is available on request
origin of meat : France
net rates, service and taxes included

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Meat

Duck from Challans	56 €
<i>Sour cherries, fried foie gras cutlet, Sicily pistachios</i>	
Veal fillet	52 €
<i>Piedmont hazelnut crust, grilled ceps, « Soubise purée »</i>	
Roasted Lamb with Espelette Pepper	59 €
<i>Saddle stuffed with filet, savory crust, braised shoulder agnolotti, Steamed zucchini</i>	

Desserts

« Nyangbo » Chocolate	25 €
<i>Star anise mousse, white chocolate</i>	
Raspberry Soufflé (20 minutes waiting)	25 €
<i>Infused with Sakura cherry leaf, raspberry vinegar granita</i>	
Apricot	25 €
<i>Apricots and praline in different textures, Fresh almond, foam spiced with ginger</i>	
Provençal Tomato Snack Memory	25 €
<i>« Green Zebra » tomato jam with brioche, gourmet chantilly, Sour cherry tomatoes, fresh sorbet</i>	

Selection of French Cheeses

« Maitre Fromager Affineur Thomas Métin »

40€ pour 2 people

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