

Restaurant Gourmet

« Menu du Château »

SERVED EXCLUSIVELY FOR LUNCH

*Our Chef, Matthieu Gasnier, offer the « Menu du Château »
on 3 services (starter, main course, dessert) for 60€ per person, excluding beverages.*

To start,

Zucchini flower from Nice

*Stuffed with basil and pine nuts, taggiasche olive chutney,
Fresh goat cheese cannelloni and rocket pistou*

Trout from Cians

Confit, sorrel and buttermilk, quail egg and mushrooms

To continue,

Fish

Fish of the day

*Cooked with seaweed, venere rice, cucumber,
Butter sauce with fish eggs*

Meat

Supreme of poultry

*Fregola kamut and artichokes from Provence,
Burnt artichokes leaves broth, cherry tomato confit with lemon oil*

To finish,

Frozen nougat and cherries

Amaretto fresh cherries, shortbread

Intense choco-hazelnut

*Hazelnut tube, gianduja chocolate mousse,
Black chocolate with kalamansi*

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