

Spring has arrived...

Memories are shaking up,

Ravioli inspired by my childhood 52 €
Morels and wild garlic

Beef as my father has loved it 72 €
Caviar and sea potatoes

Come together with vegetable and herbaceous notes,

Pink oyster N°0 from Florent Tarbouriech 48 €
Vegetables and shoots from Le Jardin Des Roys

Roques Hautes asparagus "green linden" 45 €
Black lemon sabayon

Flame grilled mackerel, pink radish 42 €
Green snow

While the sea is showing her nature.

Red mullet with Sarawak Pepper 56 €
Shitake

Roasted monkfish, rock fish juices 52 €
Stuffed Conchiglioni

John Dory, balsamic jus 68 €
Turnips

The iodine submerges our pasture,

Roasted sweetbread, grapefruit peel 78 €
Squids

Milk fed lamb “Surf & Turf” 68 €
Spring vegetables

It's time for sharing.

Cour d'Armoise guinea fowl with snails (prepared for 2 persons) 135 €
Braised lettuce

Ours terroirs and a bit further...

Cheeses selection 24 €
Matured by les Frères Marchands

The Stichelton! 16 €

Sweetness and treat...

Arlequin Soufflé 24 €
Cascara

Chocolate Medley 21 €
« Verde di Bronte » pistachio

Exotic fruits and local herbs 21 €
In 3 courses

The “Domaine de Chantilly” Honey 21 €
Grapefruit

Saison

Roques Hautes asparagus “green linden”

OR

Flame grilled mackerel, pink radish

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Roasted monkfish, rock fish juices

OR

Milk fed lamb “Surf & Turf”

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Chocolate Medley

OR

The “Domaine de Chantilly” Honey

95 € or 150€ with wine pairing

Identité

(Served for the entire table, until 1.30pm at lunch and 9.30pm at dinner)

Pink oyster N°0 from Florent Tarbouriech

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Red mullet with Sarawak Pepper

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Cour d'Armoise guinea fowl with snails

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Arlequin Soufflé

125 € or 190€ with wine pairing

Quintessence

(Served for the entire table, until 1.30pm at lunch and 9.30pm at dinner)

Roques Hautes asparagus “green linden”

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Pink oyster N°0 from Florent Tarbouriech

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Ravioli inspired by my childhood

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Beef as my father has loved it

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Red mullet with Sarawak Pepper

OR

Roasted sweetbread, grapefruit peel

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The Stichelton!

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Exotic fruits and local herbs

175 € or 265€ with wine pairing

Net prices and service included

My food is only the continuity of passionate people.

Florent Tarbouriech

Marseillan (34)

Eric Roy

Saint Genouph (37)

Alexandre Polmard

Saint Mihiel (55)

Jean-Luc Raillon

Saint-Vincent-la-Commanderie (26)

Sylvain Erhardt

Senas (13)

Gilles Jégo

Etel (56)

Renaud Sigrist

Trinité sur Mer (56)

Pascal Cosnet

Coulans-sur-Gée (72)

Les Frères Marchand

Nancy (54)

Frédéric Lalos

Paris (75)

Rhuaridh Buchanans

Londres (GB)

Hippolyte Courty

Paris (75)

Executif Chef – Clément Leroy

All our meat and fish come from the European Union

Net prices and service included