

Starters

The essential:

Half-Cooked Duck Foie Gras Terrine, Mixture of Young Shoots
and Fresh Herbs, Organic Bread with Vegetable Charcoal (The Bread of the
Earth)

17.50€

Some freshness

Salmon Tataki - Chimichurri Sauce from Provence
(Candied Tomato, Basil, Thyme...)

14.50€

Dishes

Sea side:

Bourride of Lotte with saffron our way served with its Rouille
(garlic mayonnaise)

29€

Land Side:

Heart of WAGYU Rumstek - Chimichurri
Braised Sucrine and Cnnfites Grappa Tomatoes

29.50€

Provençal Lamb Packets and Feet according to Belle Maman's recipe

27.50€

Pasta Paccheri De Cecco with Truffle (Tuber Aestivum from Maison Sube)
and Peccorino

23€