

## *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*

Tomato Tartare with Basil  
Stracciatella and Avocado Sorbet with Olive Oil  
14.50€

## *Dishes*

### *Sea side:*

Bourride of Lotte with saffron our way served with its Rouille  
(garlic mayonnaise)  
29€

Cecco Linguine with Blue Lobster  
(min 2 people - on order 48 hours before - during class)

### *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€