

PRELUDE Riviera condiments, brioche with olive oil from Les Baux de Provence Carbonara style with confit farm egg yolk Bao brioche, wasabi emulsion Served raw and pan seared SEA Return from Mediterranean fishing..... 82 With fennel, lemon and our farfalle with squid ink White asparagus condiment, maltaise sauce Grilled in a mille feuilles, celery, saffron LAND Pornic Pigeon......66 With peas and broad beans, potato bites with offal Hot Carpa with chanterelles and fresh almonds Lou Capoun with swiss chard, saddle in its juice CHEESE SELECTION 34 DESSERTS Crispy Gavottes and granita Oabica with tonka bean Ewe's milk curd from the Hautes Alpes, rocket basil emulsion



4 COURSES DISCOVERY MENU	.155
Local purple artichoke Bao brioche, wasabi emulsion	
Local fishing by our friend Tony White asparagus condiment, maltaise sauce	
Pornic Pigeon With peas and fava beans, potato bites with offal	
The Madagascar vanilla Gavottes craquantes et granité	
The ividuagasear variita Gavottes traquantes et granite	
	95
FOOD AND WINE PAIRING	93
6 COURSES DISCOVERY MENU	.195
Rock octopus from our fishermen Riviera condiments, brioche with olive oil from Les Baux de Provence	
Red Gamberoni from Sicily «Mazara del vallo» Served raw and pan seared	
Scallop Grilled in a mille feuilles, celery, saffron	
Local fishing by our friend Tony White asparagus condiment, maltaise sauce	
Return from Mediterranean fishing With fennel, lemon and our farfalle with squid ink	
Carros strawberries glazed in their juice Ewe's milk curd from the Hautes Alpes, rocket basil em	ulcion
Carros strawocrites grazed in their jurce Ewe's mink cuid from the frautes Alpes, rocket bash em	uisioii
FOOD AND WINE PAIRING	125

FOR YOUR COMFORT AND FOR THE HARMONY OF THE SERVICE, THE MENUS ARE FOR ALL THE GUESTS AT THE TABLE