

Your Chef Christophe Moret,
suggests a contemporary French and Asian cuisine.

STARTERS

-  **YAM SOM'O** 26€
Gambas from Madagascar marinated in a mango and green papaya salad
Thai dressing with tamarind
-  **MULTICOLOR TOMATO SALAD** 26€
Seasoned with fresh "brousse" from Haute Provence, tomato and spices condiment
-  **VEGETABLES FROM THE MARKET** 26€
Stuffed vegetables like in Nice, young acidic shoot
-  **LAKSA** 24€
Coconut and crustacean soup scented with lemongrass, minced poultry,
soy bean and Bun Tuoi Vietnam paste
- LEAN FISH CEVICHE** 21€
"Tigre de leche" sauce, passion fruit and coconut
- FOIE GRAS DE CANARD CONFIT** 35€
Sangria flavored figue marmelade, sourdough bread

DINNER MENU

MENU OF THE DAY AND/OR **CHEF'S SELECTION**
ONE STARTER, ONE MAIN COURSE AND ONE DESSERT 68€
Menu can be composed of the Day's Specials or dishes in red.

«Homemade» dishes are prepared on site from raw materials.


Please do not hesitate to ask us for our allergy, intolerance or specific diet menu.

Origin of our veal, pork and chicken : raised in France - Origin of our beef : raised in Argentina



Net prices in Euros, tax & service included

Please note that checks are not accepted for payment

FISH

-  **PAD THAÏ** - shrimp or vegan 32€
Sauteed rice noodles, shrimps, scrambled eggs,
tamarind sauce, daikon radish, cabbage, peanuts, garlic and lime
- MONKFISH** 36€
As a bocconcini, tomat'o'celery, armoricaine sauce
- LEAN FISH FILLET** 36€
In a papillote, ginger/lemongrass, young spinach leaves
and red rice from Camargue
- SEA BASS** 46€
Grilled, fennel mousseline / roasted in a salad with mojito flavors

MEAT & POULTRY

-  **KAI SATAY** 32€
Marinated and grilled chicken skewers,
served with biryani rice and chili peppers sauce / torrefied peanuts
- VEAL TARTARE** 35€
Sweet potatoes fries, vitelo tomato condiment
-  **CRYING TIGER** 36€
Marinated steak, papaya / green mango tagliatelles,
Cucumber salad, sticky rice and «crying tiger» sauce
- BLACK ANGUS ENTRECOTE XXL BORN IN FRANCE (300gr)** 46€
Potatoes, heart of lettuce, choron sauce

CHEESE

- SELECTION OF THE BEST CHEESES FROM OUR REGIONS** 18€

DESSERTS

- THE QUEEN SWARM** 16€
Pollen shortbread, honey and olive oil confit, lemon & eucalyptus jelly
- CAROMB BLACK FIGS** 18€
On a shortbread, cream infused with fig tree leaves, spiced Maury wine granite
- MILLE FEUILLE** 18€
Caramelized puff pastry, smooth Bourbon vanilla cream, vanilla caviar
- SAMANA CHOCOLATE PIE** 18€
Cocoa shortbread and caramel sauce
- FORÊT NOIRE** 18€
Cocoa biscuit, vanilla whipped cream, kirsched cherry marmalade,
chocolate chips and griotte sorbet



Spicy dish



Dish can be prepared Vegan