

STARTERS

ZUCCHINI FLOWER 48 €

STUFFED WITH TRUFFLE, ZUCCHINI PISTIL OIL,
ZUCCHINI FLOWER CHIPS
ZUCCHINI EMULSION

CARABINEROS 58 €

GRILLED MELON FLOWER
CARABINEROS BISQUE WITH MELON BROTH
IN TARTARE WITH ITS HEAD STUFFED LIKE A GRATIN

RED MULET 49 €

ROASTED IN ITS SKIN AND MARINATED
FISH SOUP AND CHIPS
RED MULLET PERUGINE
SHALLOTS AND OLD XÉRÈS

TOMATO SYMPHONY 46 €

TOMATO ESSENCE
TARTLET WITH CONFIT TOMATO BLOSSOM
SURPRISE DOME
GRILLED TOMATO SLICE
BLACK CRIMEAN TOMATO SORBET

TUNA

MEDITERRANEAN AND CORSICAN TUNA MEETS 57 €
BY DAMIEN MULLER
GRILLED IN A THICK SLICE ON A BARBECUE WITH SAGE
OIL, GRATED BOTTARGA
TUNA BELLY WITH YUZU AND PINEAPPLE SAGE

MAIN COURSES

LA CARTE

YELLOWTAIL 65 €

ON THE GRILL
VEGETABLE GREEN PEAS RAVIOLI
GREEN PEAS COOKED IN THEIR OWN JUICE

THE DENTI 69 €

ROASTED WITH SKIN AND FENNEL SEEDS
SOCCA TARTLET WITH FENNEL FROM ORSO
WITH ITS SQUID
HEAD JUICE IN THE STYLE OF FENNELLETTE

JOHN DORY 80 €

JUST SEALED ON THE SKIN
CUCUMBERS' SPAGHETTI AND CAVIAR
HEAD COOKING JUICE WITH CAVIAR

VEAL SWEETBREADS 72 €

MINI CHANTERELLE MUSHROOMS SAUTÉED WITH CANDIED
LEMON ZEST AND ALMONDS, GARLIC, AND PARSLEY
SMALL CHANTERELLE TART WITH OIL IN
GRANNY MADELEINE'S STYLE, CREAMY MILD GARLIC
VEAL SWEETBREAD JUS WITH YELLOW WINE

LAMB SADDLE 65 €

THE CHOP, THE SADDLE, THE SHOULDER RAVIOLI
AND ITS CONFIT EGGPLANTS
EGGPLANT CAVIAR WITH WILD GARLIC
LAMB JUS WITH PROVENÇAL CONDIMENTS

PIGEON 68 €

COOKED ON THE CHEST AND GLAZED WITH POPCORN
CREAMY POLENTA, SMOKED CORN
GIBLETS TACOS, PRESERVED LEG
REDUCED PIGEON JUICE
