

STARTERS

ZUCCHINI FLOWER 48 €

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

CARABINEROS 58 €

SIMPLY ROASTED
ODE MARINE, SMALL PESTO RAVIOLI
WITH ITS CARAMELIZED HEAD
BISQUE WITH THE TASTE OF THE SEA

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

BEEF TARTAR AND CAVIAR 85 €

MODERN BEEF TARTAR
CAVIAR FROM PÉTROSSIAN HOUSE
TOASTED BRIOCHE OF BEEF MARROW AND CAVIAR

MAIN COURSES

YELLOWTAIL	65 €
IN ITS CRISPY SKIN BEANS FROM JEAN-MARIE GARDEN PURSLANE HERBACEOUS HEAD 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	
THE JOHN DORY	73 €
JUST SEARED BRAISED CELERY WITH CENTRIFUGED CELERY JUICE CELERY AND ROSEMARY CONDIMENT ROSEMARY HEAD JUICE	
VEAL SWEETBREADS	72 €
MINI CHANTERELLE MUSHROOMS SAUTÉED WITH CANDIED LEMON ZEST, ALMONDS, GARLIC, AND PARSLEY SMALL CHANTERELLE TART WITH OIL IN GRANNY MADELEINE'S STYLE, CREAMY MILD GARLIC VEAL SWEETBREAD JUS WITH YELLOW WINE	
LAMB	65 €
RIB, SADDLE AND SHOULDER RAVIOLI AND ITS EGGPLANTS CONFIT EGGPLANT CAVIAR WITH WILD GARLIC FLOWER LAMB JUS WITH PROVENÇAL CONDIMENTS	
PIGEON	68 €
FROM PORNIC COOKED IN ITS FIG LEAF GIBLET TARTLET, ROASTED FIGS AND TOMATOES FROM JEAN- CHARLES ORSO LEG PRESERVED IN ITS FAT SERVED WITH FIG KETCHUP	
