

STARTERS

ZUCCHINI FLOWER	48 €
STUFFED WITH TRUFFLE, ZUCCHINI PISTIL OIL, ZUCCHINI FLOWER CHIPS ZUCCHINI EMULSION	
CARABINEROS	58 €
JUST SEARED PUMPKIN FLOWERS BY JEAN-CHARLES ORSO CARAMELIZED HEAD "AU GRATIN" BISQUE AND COFFEE ZABAGLIONE	
RED MULET	49 €
ROASTED IN ITS SKIN AND MARINATED FISH SOUP AND CHIPS RED MULLET PERUGINE SHALLOTS AND OLD XÉRÈS	
PORCINI MUSHROOM	65 €
GRILLED WITH PINE NEEDLES PORCINI COROLLA GARDEN SALAD WITH AGED PARMESAN PORCINI RAVIOLI PORCINI MUSHROOM BROTH WITH PINE	
BEEF TARTAR AND CAVIAR	85 €
MODERN BEEF TARTAR CAVIAR FROM PÉTROSSIAN HOUSE TOASTED BRIOCHE OF BEEF MARROW AND CAVIAR	

MAIN COURSES

TURBOT	76 €
GRILLED ON THE SPINE WHITE BEAN RAGOUT WITH 'NDUJA POULTRY JUS WITH TURBOT BROTH	
SEA BASS	75 €
ROASTED WITH SKIN SPAGHETTI TIMBALES WITH SHELLFISH AND GLASSWORT SHELLFISH HEAD JUS	
ANGLERFISH	67 €
COOKED WITH CHARDS POWDER PROVENCE-STYLE STUFFED CHARDS HERBAL JUS	
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	