

STARTERS

SCALLOP	54 €
ROASTED JERUSALEM ARTICHOKE FLOWERS RAGOUT OF BARBS SCALLOP JUICE WITH BAY LAUREL	
PORCINI MUSHROOM	65 €
GRILLED WITH PINE NEEDLES PORCINI COROLLA GARDEN SALAD WITH AGED PARMESAN PORCINI RAVIOLI PORCINI MUSHROOM BROTH WITH PINE	
ALBA TRUFFLE	105 €
BEEF BROTH FOIE GRAS, CHESTNUTS WILD MUSHROOMS ALBA TRUFFLE SHAVINGS	
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	

MAIN COURSES

TURBOT	78 €
GRILLED CREAM OF WATERCRESS AND CAVIAR WATERCRESS SALAD WITH TURBOT BARBS FISH BROTH WITH LEMON CAVIAR	
SEA BASS	75 €
ROASTED WITH SKIN SPAGHETTI TIMBALES WITH SHELLFISH AND GLASSWORT SHELLFISH HEAD JUS	
MONKFISH	67 €
COOKED WITH CHARDS POWDER PROVENCE-STYLE STUFFED CHARDS HERBAL JUS	
VEAL SWEETBREADS	72 €
ROASTED WITH WITH ANCHOVY BUTTER ROSCOFF ONIONS WITH A PISSALADIÈRE IDEA VEAL JUS WITH PISSALAD	
LAMB	65 €
RIB, SADDLE AND SHOULDER RAVIOLI AND ITS EGGPLANTS CONFIT EGGPLANT CAVIAR WITH WILD GARLIC FLOWER LAMB JUS WITH PROVENÇAL CONDIMENTS	
PIGEON	68 €
COOKED ON THE BREAST, GLAZED WITH GREEN PEPPER LEG CANDIED WITH ARBOIS WINE CIME DI RAPA JUST SEARED, CONDIMENTS	
HARE A LA ROYALE	79 €
FARFALLES WITH CHESTNUT FLOUR ROBUCHON-STYLE PUREE	
