



## PRELUDES

Purple Artichoke .....	40
Return from a trip, artichoke juice flavoured with galanga and lemongrass	
Porcini mushrooms Bouchons du Pays.....	46
Crispy tartlet with Choron sauce	
Mediterranean squids and clams .....	46
Cooked "Alle vongole"	
Mediterranean Giol oysters .....	46
On the coals, colonnata sail, Jerusalem artichokes, iodized juice	

## SEA

Local catch from our friend Tony.....	66	Mediterranean's Fishing Return .....	78
Fresh fig and fennel, fig leaf infusion		On the barbecue, herbaceous juice and textures of Criste Marine	
Beautiful Langoustines .....	76		
Cannelloni with verbena and lemon balm flavor			

## LAND

Lamb allaiton from Aveyron.....	68	Rabbit in the Provencal fields.....	66
Lou Capoun with local chard, juicy saddle and Grenoble-style confit		Roasted saddle with lemon, candied shoulder with lavender scent, marbled almond juice	
Veal Sweetbread .....	74		
Golden and melty, sand carrots cream, blanquette sauce with Tio Pepe			

<b>CHEESE SELECTION</b> .....	34
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## DESSERTS

Baba, vanilla and citrus.....	26
Drizzled with our Limoncello, vanilla and citrus bark, semi-whipped cream	
70% Saint Domingue grand cru chocolate.....	28
Tonka been Oabica	
Roasted and fermented plums .....	28
Yogurt cloud and verbena cream	
Provencal figs .....	28
Creamy lemon thyme, Cipières honey ice cream	



**4 COURSES DISCOVERY MENU** .....155

Purple Artichoke Return from a trip, artichoke juice flavoured with galanga and lemongrass

OR

Porcini mushrooms Bouchons du Pays Crispy tartlet with Choron sauce

Local catch from our friend Tony Fresh fig and fennel, fig leaf infusion

Lamb allaiton from Aveyron Lou Capoun with local chard, juicy saddle and Grenoble-style confit

Baba, vanilla and citrus Drizzled with our Limoncello, vanilla and citrus bark, semi-whipped cream

**WINE PAIRING** ..... 95

**6 COURSES LES PÊCHEURS MENU** .....195

Mediterranean squids and clams Cooked "Alle vongole"

Mediterranean Giol oysters On the coals, colonnata sail, Jerusalem artichokes, iodized juice

Beautiful langoustines Cannelloni with verbena and lemon balm flavor

Mediterranean's Fishing Return On the barbecue, herbaceous juice and textures of Criste Marine

Local catch from our friend Tony Fresh fig and fennel, fig leaf infusion

Roasted and fermented plums Yogurt cloud and verbena cream

**WINE PAIRING** .....125

**FOR YOUR COMPLETE COMFORT AND FOR THE HARMONY OF THE SERVICE,  
THE DISCOVERY AND PECHEUR MENU MUST BE ORDERED BY THE ENTIRE TABLE**

Menu created by head chef Nicolas Rondelli and pastry chef Dorian Lutzelschwab  
Origin of our meat: France, Beef from Italy.