

# SUBSTANTIEL in 7 Acts 196€

Wine pairing 7 Glasses 145£ / Soft pairing 5 Glasses 100£

### **Eggplant**

Braised / smoked / candied / lemon

#### Mussels

Charlotte potatoes / butter / garlic / fennel

#### Watermelon

Girolles mushroom / bell pepper / almond / meat jus

#### The Mediterranean

Fish broth / fennel / aïnli

### Pigeon

Lemon / beetroot from Piboule / jus reduction

#### Peach

White / poached / verbena / white egg foam

#### Chocolate

Soufflé tart / 85% cocoa / lemon-coriander confit

# ELEMENTS in 4 Acts 148€

Wine pairing 125€

#### Field

Tomato / burrata / basil oil / tomato water

#### Sea

Red mullet / green beans / onions / bell pepper / jus reduction

#### Earth

Lamb / lemon / charlotte potato / spring onion

#### Rosaceae

Apricot / thyme / praline / butternut seeds



## To Start

Mussels	39€
Charlotte potatoes / parsley / garlic / fennel	
Watermelon	41€
Anchovies / fennel / bell pepper / parmesan cheese	
Tomato	43€
Tomato/ burrata / basil / sherry	
Eggplant	45€
Smoked / confit / braised / lemon	
<b>Oyster</b>	52€
000 oyster grilled/ charcoal grilled bread / watercress / vinegar / shallots	
To Continue	
Squid	57€
Risotto / tomato / parsley / garlic	
Pig	68€
Candied / beetroot / lemon / jus reduction	
Pigeon	71€
Smoked / baby broccoli / lemon / thym / jus reduction	,,,
Mediterranean	72€
Aïoli / rock fish soup / fennel / black garlic jus reduction	720
Langoustine	75€
Pearly / langoustine head jus / fennel / black lemon	,
Tearry / Tanguastine nead jus / Teimer / Diack Teimun	
Cheese from Provence and others regions in France	28€
Loïc De Salleneuve / Maison Bordier	200
To Finish	
Apricot	24€
Thyme / seeds / praline	959
<b>Peach</b>	25€
Dragee / verbena / peach gel	000
Raspberry	26€
Sorrel / butternut seeds / vinegar	700
Grapefruit	26€
Lime / meringue /milk	070
Chocolat  The first of province of the second secon	27€
Tart soufflé / 85% cocoa / lemon-coriander	