



To Start

Artichoke	38€
Poivrade / Bagna-cauda / rocket / parmesan	
Oyster	51€
000 oyster grilled/ charcoal grilled bread / watercress / vinegar / shallots	
Aubergine	36€
Smoked / confit / coriander / bread / lemon	
Octopus	48€
Rock fish soup / green peas / rouille / bread	

To Continue

Squid	54€
Risotto / parsley / candied lemon	
Poultry	62€
Peppers / black lemon / onions / skin / rice	
Red Mullet	69€
0 waste / fennel / aioli / basil / fish bones juice	
Langoustine	74€
0 waste / cucumber / grapefruit / seaweed / shell juice	

Cheese from Provence and others regions in France	28€
Loïc De Salleneuve / Maison Bordier	

To Finish

Chocolate	27€
Criollo 72% / cocoa / milky foam / decoction of bean pods	
Lemon	25€
Yuzu / lemon gel / meringue / lime	
Rhubarb	25€
Hibiscus / elderberry / strawberries	
Green Peas	24€
Radish / strawberries / olive oil / herbs sorbet	

"Dishes are prepared using fresh seasonal produce, but we reserve the right to change the composition of our dishes as quality dictates.

Prices are in euros and net per person and include service - Allergens are available on request

Meat origin - France - Slaughtered in France

Fish origins - Wild and farmed Mediterranean and Atlantic fish



ORIGINEL
6 Acts
136€

Wine pairing 122€

Artichoke

Poivrade / Bagna-Cauda / Parmesan / Arugula

Carrot

Q waste / bigarade / saffron / buckwheat

Eggplant

Smoked / candied / coriander / bread

Fennel

Clay / sea-fennel / vegetable juice / black garlic

Asparagus

Green / watercress / vanilla / hazelnuts

Green Peas

Radish / strawberries / olive oil / herbs sorbet

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SUBSTANTIEL

7 Acts

176€

Wine pairing 157€

Asparagus

White / egg yolk / Kappa des Maures / mustard seeds

Oyster

000 grilled / shallots / charcoal bread / watercress

Red mullet

0 waste / fennel / fish bones juice / aioli

Squid

Risotto / lemon confit / parsley

Poultry

Breast / peppers / skin / black lemon

Lemon

Yuzu / lemon gel / meringues / lime

Chocolate

Criollo 72% / cocoa / milky foam / decoction of cocoa bean pods

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