

To Start

Tomato	38€
Watermelon / tomato gel / celery / vinegar	
Oyster	51 0
000 grilled oyster / charcoal grilled bread / watercress / vinegar / shallots	
Eggplant	36€
Smoked / confit / coriander / bread / lemon	
Tuna	41€
Red / pistou / peppers / vinegar	
To Continue	
Lamb	72 €
Charlot potatoes / onions / full bodied juice	12 0
Pigeon	74€
Racan / smoked eggplant / sweet peppers / lemon paste	<i>,</i> . -
Yellowtail	84€
0 waste / fennel / dill powder	
Langoustine	89€
0 waste / fennel / sea-fennel / fish bones gel	
-	
Phanna from Duckeyers and others used on English	900
Cheese from Provence and others regions in France Loïc De Salleneuve / Maison Bordier	28€
roic de Palleuenve V Walzou poloiel.	
To Finish	
Chocolate	27€
Criollo 72% / salt / cherry / cacao water	
Lemon	25€
Yuzu / grapefruit / pepper / yoghurt	
Apricot	24€
Candied / raw / verbena / balsamic	
Raspberry	24€
Cinnamon / red pepper / bavaroise	

"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



SUBSTANTIEL 7 Acts 176€

Wine pairing 157£

Tomato Watermelon / celery / tomatoes powder

Dyster 000 grilled oyster / shallots / charcoal bread / watercress

> **Tuna** Red / pistou / peppers / vinegar

Gamberoni Tomato / fish bones gel / basil

Pigeon Racan / smoked eggplant / sweet peppers / lemon paste

> **Vanilla** Bio / brûlée / lime / apricot

Chocolate Criollo 72% / salt / cherry / cocoa water

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ORIGINEL 6 Acts 146€

Wine pairing 122£

Beetroot Salt / blackberries / buckwheat / chives

Rice Risotto / saffron / shellfish juice / basil

Eggplant Smoked / candied / coriander / bread

Fennel Clay / sea-fennel / vegetable juice / black garlic

> **Lemon** Yuzu / grapefruit / pepper / yoghurt

Raspberry Cinnamon / red pepper / bavaroise

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