

I am gourmand...

beaucoup passionnement à la folie

3 courses
- 59€ -

5 courses
- 90€ -

7 courses
- 110€ -

The 3-course menu is available for lunch only
(Excluding Sundays, bank holidays and public holidays)

White peach

Fresh, verbena and Carabinero shrimps

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The Paris

In carpaccio and roasted, undergrowth sabayon

passionnement à la folie

Fennel

roasted in mousseline, candied lemon paste, John-Dory filet
softly steamed, fennel and granny smith vinaigrette

Or

Parsnip

Panfried in mousseline, candied smoked pork belly and
cooked sweetbread

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Solliès Fig

Fresh and stewed, fresh goat cheese

Or

Trolley of mature cheeses – additional 9€/14€

passionnement à la folie

Mulberrys

stewed and coming with marinated redcurrant, lime and olive
oil Burrata

Or

Le Guanaja grand cru,

In creamy style with baies des cimes grey pepper, streusel and
sorbet cocoa, infusion and gel of Lapsang Souchong tea.

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All our meat is born, reared and slaughtered in France.

List of allergens	Courses
Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products based on these cereals	
Shellfish and shellfish products	
Eggs and egg-based products	
Fish and fish products	
Soya and soya-based products	
Milk and milk-based products (including lactose)	
Nuts (almonds, hazelnuts, walnuts, cashews, pecans, macadamias, Brazil nuts, Queensland nuts, pistachios) and nut products	
Celery and celery products	
Mustard and mustard-based products	
Sesame seeds and sesame seed products	
Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/l (expressed as SO ₂)	
Lupin and lupin-based products	
Molluscs and mollusc-based products	
Peanuts	