

L'Impè

ENTRE PROVENCE & CAMARGUE

New Year



Gilt-head bream carpaccio,
cauliflower cream with seaweeds ;
winter salads flavoured with cider vinegar.

Sea urchin bisque :
roasted sunchokes with Melanosporum black truffle,
squids.

Traditional veal blanquette.
Basmati rice flavoured with ginger.

Latour chocolate cake, caramelized nuts.

Frosted clementine.



120€



Prices are in euro, including taxes.
The allergens list of each dish is available upon request.