

STARTERS

Red Prawns

rosemary burrata in a spring salad 95 €

Kristal Caviar and Organic Egg

« à la coque » style with a courgette flower 90 €

White Asparagus

"Montpellier" butter 55 €

Lobster Lasagna

tarragon, spinach and spianata 115 €

Risotto Vialone Nano

Imperial caviar (20 min) 110 €

FISHES

Skate Wing

capers, green asparagus and fried onions 57 €

John Dory and Artichoke

coriander broth 85 €

Mediterranean Sea Bass

Château Thuery red wine and spiced pear 85 €

Sole with Lemon from Menton

flavoured butter (for 2) 130 €

MEATS

Squab and Lettuce

creamy parmesan 80 €

Milk-fed Lamb Cutlets

thyme and tangy chickpeas 85 €

Beef Fillet

with roasted Kampot pepper 99 €

Entrecôte

bone marrow on melba toast, red wine sauce 95 €

Veal "Paillard"

rocket salad, aubergine and artichoke 67 €

ALL OUR BREADS ARE HOMEMADE BY OUR BAKER

Les Ambassadeurs
by Christophe Cussac

« FINES BOUCHÉES »

Garden Peas-Bacon-Carrots
orange jelly 27 €

Sea-Bream Tartare
Kristal caviar cannelloni 98 €

Mediterranean Blue Crab
green wheat and herbs salad 40 €

Marinated Sardine
Imperial caviar, fennel and lemon from Menton 55 €

Tuna and Red Pepper
ham, bergamot and peperoncino 40 €

Red Prawns
rosemary burrata in a spring salad 50 €

Frog Legs
sweet garlic and parsley 45 €

White Asparagus
"Montpellier" butter 29 €

Duck Foie Gras
brussels sprout and balsamic 35 €

Langoustine
red wine and cabbage 85 €

Lobster Lasagna
tarragon, spinach and spianata 70 €

John Dory and Artichoke
coriander broth 45 €

Mediterranean Sea Bass
Château Thuery red wine and spiced pear 45 €

Squab and Lettuce
creamy parmesan 55 €

Milk-fed Lamb Cutlets
thyme and tangy chickpeas 55 €

Veal Sweetbread
morels mushrooms and sorrel 59 €

LIST OF ALLERGENS AVAILABLE ON REQUEST

Les Ambassadeurs
by Christophe Cussac

LA DÉGUSTATION

295 €

Sea-Bream Tartare
Kristal caviar cannelloni

White Asparagus
"Montpellier" butter

Duck Foie Gras
brussels sprout and balsamic

Lobster Lasagna
tarragon, spinach and spianata

Mediterranean Sea Bass
Château Thuerry red wine and spiced pear

or

Squab and Lettuce
creamy parmesan

or

Milk-fed Lamb Cutlets
thyme and tangy chickpeas

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Cheeses
fresh and aged

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Smoked Chocolate
crunchy « gavotte »

The Trolley
tarts and sweet delicacies

FOR THE ENTIRE TABLE

Les Ambassadeurs
by Christophe Cussac

CHEESES

fresh and aged 32 €

DESSERTS

Pastry Chef Patrick Mésiano

The Trolley

tarts and sweet delicacies 34 €

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Piedmont Hazelnut

tonka bean and blancmange 34 €

Lemon Tart

basil sorbet 34 €

Apple and Green Tea

crispy « arlette » 34 €

Smoked Chocolate

crunchy « gavotte » 34 €

Soufflé

Grand Marnier or chocolate (20 min) 34 €

LES MIGNARDISES

monégasque macaron and assorted chocolates
"home-made"