

STARTERS

Red Prawns

rosemary burrata in a summery salad 95 €

Kristal Caviar and Organic Egg

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

Lobster Lasagna

tarragon, spinach and spianata 115 €

Risotto Vialone Nano

Imperial caviar (20 min) 110 €

Petits Farcis

vegetables and pork shank 45 €

FISHES

Skate Wing

tomatoes, olives, capers and fried onions 57 €

John Dory and Artichoke

coriander broth 85 €

Sea Bass

Château Thuerry 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 €

Milk-fed Veal Chop

pearl jus and chanterelles with persillade (30 mn, for 2) 175 €

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 summery salad 50 €

Frog Legs
sweet garlic and parsley 41 €

Tomato and Baby Squid
grilled capocollo 38 €

Red Mullet "Tian"
courgettes from Nice 45 €

Maltaise Langoustine
green beans 85 €

Lobster Lasagna
tarragon, spinach and spianata 70 €

John Dory and Artichoke
coriander broth 45 €

Sea Bass
Château Thuerry red wine and spiced pear 45 €

Squab and Lettuce
creamy parmesan 55 €

Milk-fed Lamb Cutlets
thyme and tangy chickpeas 55 €

Veal Sweetbread
chanterelles and sorrel 59 €

LIST OF ALLERGENS AVAILABLE ON REQUEST

Les Ambassadeurs
by Christophe Cussac

LA DÉGUSTATION

295 €

Sea-Bream Tartare
Kristal caviar cannelloni

Maltaise Langoustine
green beans

Tomato and Baby Squid
grilled capocollo

Lobster Lasagna
tarragon, spinach and spianata

John Dory and Artichoke
coriander broth

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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Raspberry and Tarragon
whipped egg

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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Raspberry and Tarragon

whipped egg 34 €

Lemon Tart

basil sorbet 34 €

Smoked Chocolate

crunchy « gavotte » 34 €

Soufflé

Grand Marnier or blackcurrant (20 min) 34 €

LES MIGNARDISES

monégasque macaron and assorted chocolates
"home-made"