

APPETIZERS

To share

Traditional Mimosa Egg *V**

6

Baby spinach salad *V**

citrus / sesame

16

Avocado *V**

vinaigrette / pomegranate / garden herbs

18

Quinoa Wildflower salad *V**

kale / cucumber / tomato / cilantro

22

Perfectly ripe tomatoes

tonnato sauce / capers / basil

26

The authentic Niçoise salad

prepared at your table

30

Yellowtail

smoked vinegar / citrus / dill

33

Carpaccio, venetian style

it's not beef, it's tuna!

29

Lobster salad *serves for 2*

avocado / tomato / shiso

56

DISHES

All-green steamed vegetables *seasonal vegetables / fresh herbs / olive oil - 24*

Rock octopus *chickpeas / chili Paste / cilantro - 31*

Saint-Pierre *vegetable infusion / preserved lemon / cilantro - 34*

Prawn ravioli *ginger / lime / shellfish coral - 41*

Bluefin tuna *steak wild pepper / arugula - 44*

“Light” grilled chicken paillard */ little gem lettuce / light caesar dressing - 29*

Pan Burger *fries - 31*

Slow-cooked lamb shoulder *garden greens / fresh herbs - 39*

Beef tenderloin *"Crying Tiger" herbs / crispy potatoes - 44*

Crispy chicken *sage / lemon / tomato & olive - 36/pers*
for two to share

Galician rib of beef *Fries / Béarnaise sauce / herbs & salad - 90/pers*
for two to share

LITTLE MORE *V**

French fries, green vegetables, pommes mousseline, mesclun salad - 8

Parmesan & truffle fries -15

DESSERTS

Provençal cherry clafoutis
verbena ice cream

12

Selection of Ice Creams & Sorbets

19

Chocolate soufflé tart,
roasted coffee ice cream

18

Ice cream sundae,
peach, raspberries, vanilla ice cream

13

Red berry basket
Whipped Fromage Blanc / Churros

for two to share

14/pers

**V- Vegetarian dishes*

The menu with allergens per dish is available upon request. VAT included at 10%, prices in euros, service included.