

To start

Bouillabaisse soup, macaroni, Marseille rouille in puff pastry crust	-19-	Duck foie gras beignet, caramelized with Port wine sauce	-25-
Burrata di bufala, grapes, cherry tomatoes, pomegranate molasses, sherry vinegar	-21-	SalaNova lettuce, shaved Reggiano Parmesan cheese, Riviera dressing	-23-
Duck foie gras, black truffle celery root remoulade, charred brioche	-23-	Marinated Scottish salmon like herring	-22-
Grilled octopus, baby potatoes harissa aioli, Niçoises olives, smoked paprika	-22-		

Plats

Poulet rôti, frites, mesclun, roasted chicken jus	-29-	Caramelized-roasted cod, Moroccan semolina, fried leeks	-36-
Chateaubriand, tomato marmalade, Foyot black pepper sauce	-54-	Saint-Pierre fillet, lemon broth, baby vegetables	-40-
Roasted sweetbread, caramelized endives and baby onions, sweet spices	-33-	Seared branzino and duck foie gras, artichoke barigoule, poultry natural jus	-42-
Porcini and black truffle risotto	-38-		

Sides -12-

Frites, Pomme purée E.V.O.O, Basil pomme purée, baby vegetables, mesclun

Desserts -16-

Roquefort terrine, walnuts and apricots, charred country bread	Large raspberry macaron
"Grand-Cru chocolate" Millefeuille, pistachio cream	Soufflé "Air du Temps"...
White chocolate and lemon panna cotta, lavender honey ice cream, E.V.O.O	Moka-Feuille, chocolate and coffee bean sauce
	Baba au rhum flambé, Diplomat cream
	Ice creams and sorbets

By Chef Gilles Epié

In collaboration with Stéphane Grattier, artisan-baker of Boulangerie Christophe.

Please alert your server of any dietary restrictions.
Eating raw or undercooked food may increase the risk of foodborne illness.
