

*Gourmet Menu*  
*« The taste of truffles »*

105 €

*Appetizer:*

*Tartine with beaten egg and tiny crumbs of truffles*

*Crazy burbot salad,  
vegetables and thin strips of summer truffles*

*Luke-warm scallop of foie gras with preserved pulp of garlic,  
grated truffles*

*Soupette of coco-beans with Di Colonata bacon  
and essence of truffles*

*Slice from a saddle of veal  
with a compote of white onions  
seasonal vegetables*

*Raspberries:*

*Transparency of raspberries en décoction,  
ultra-light mousse*

*Cup of moka*

*Taxes et service compris*



*Simplicity*

*requires mastery*

*of every moment,*

*moment of cooking,*

*tasting,*

*finishing,*

*and, finally,*

*servicing.*

*J. Garault  
Executive Chef*

*J. Ballat  
Pastry Chef*

*J.M. Chapuis  
Restaurant Manager*

## Starters

### Tomatoes

Preserved ox-heart tomatoes, petals of garlic and refreshing « King Crab » with mint 29 €

### Courgettes

« Violon » with layers of fresh goat's cheese, large camarone and espuma of basil 27 €

### Crayfish

Pressed and preserved vegetables with a wafting air of lemon 30 €

### Foie gras

Warm scallop of foie gras, crushed coco-beans with summer truffle, verbena granité 35 €

## Essentials

### Fish soup

Soup with rock fish caught by fisherman Gérard Rinaldi and cooked his own way 27 €

### Bouillabaisse

In three servings:

Soup, croutons, rouille,

Fillet of weever, scorpion fish and potatoes,

Sliced fennel, fillet of John Dory and red sea bream 59 €

### Sea-bass

Baked in the oven, with slices of semi-smoked aubergine, algae butter 59 €

### Risotto

With crushed summer truffles, shards of Iberico Bellota 27 €

## Meat Dishes

### Beef

Grilled slab of Charolais beef, cassalette of coco beans, millefeuille with truffle and mascarpone 49 €

### Farm-raised veal

From Corrèze, cutlet with brown jus, pastilla of vegetables 48 €

### Lamb

Fillet of lamb from the Alpilles, gâteau of boulgour and froth of harissa 48 €

Taxes and service included

## Bounty of the Sea

### Burbot

« Ceviche » style, served luke-warm, stuffed piquillos 42 €

### Sea-bass

In cubes, slowly cooked in vanilla-flavored oil, apricot chutney 59 €

### Sea bream

Thin strips with combawa mustard, coulis of spicy avocado 57 €

### Local red mullet

In a crust of salt with rosemary, vinaigrette with red mullet liver 41 €

## Fresh and ripened cheese 20 €

Fresh goat's cheese like a soup,  
shredded vegetables and lemon oil

Or

Box of ripened cheeses  
to meet our wishes, after Robert Bedot

## Desserts 20 €

### Fruit

Strawberries:

Fresh strawberries in a fine jelly with hibiscus, light sablé and emulsion of garriguettes

Melon:

Surprise sphere with melon fragrant with basil, crisp biscuit with fine salt crystals

Peaches and apricots:

Fraicheur of peaches and apricots, multi-vitamin smoothie

Cherries:

Like a large reconstituted cherry, an array of textures

### Chocolate

Tainori 64%

Crispy crunch with black Tainori chocolate and pink grapefruit consommé,  
ice-cream with infusion of tea

Orizaba 39%

Crisp baguette of milk chocolate with a hint of yellow lemon, mellow ice-cream with peel

Araguani 72%

Chocolate soufflé with melting Araguani heart

Taxes and service included