

## STARTERS

### CARABINEROS SHRIMPS

Served raw, Siberian Royal caviar,  
Marigold leaves, combawa zest

46



### BUTTERNUT

Velouté, parsnips,  
Muesli with pumpkin seeds and salicornia

26



### DUCK FOIE GRAS TERRINE

With « Passe-Crassane » pear,  
Spiced Cassis white wine

38



### ORGANIC CHICKEN EGG

Soft-boiled, Mediterranean blue shrimp,  
Aioli with confit garlic, bottarga

29



### SEARED SCALLOPS

Sumac, Corsican clementines, citrus-infused oil

34

## LES PLATS

### BROUSSE RAVIOLI

Truffles, caramelized onion juice,  
Local tomme cheese

44



### MEDITERRANEAN SEA BASS

Infused with smoked anchovy,  
Confit cauliflower, and brown butter hollandaise

49



### MA BOUILLABAISSSE

“Bourgeoise” and boneless, confit fennel,  
“Rouille” garlic sauce

50



### CATCH OF THE DAY

Fish **18/100g**  
Lobster and langoust **21/100g**



### FRENCH WILD HARE À LA ROYALE

With a delicate cocoa tartlet and pumpkin cream

48



### FARM-RAISED DUCKLING

Pink fillet, crispy thigh, nutmeg squash,  
White grape jus

46

### SIDE DISHES

Sucrine lettuce

10

Provençal potatoes

12

Vegetables from the market

16

## DESSERTS

### BUCKWHEAT CHOCOLATE

By Nicolas Berger, crisp cocoa gavotte,  
Buckwheat ice cream, light chocolate cream

18



### THE PEAR

Glazed and poached in Buddha's Hand,  
Gianduja cream, crisp opaline

18



### ORGANIC VANILLA FROM MADAGASCAR

Crunchy bean, light cream, intense almond praline

20



### POMEGRANATE

Cream and sorbet, crispy meringue,  
Honey and rye biscuit,  
Spiced yogurt espuma with Christmas spices

20



## TASTING MENU

100

IN 4 COURSES

### DUCK FOIE GRAS TERRINE

With « Passe-Crassane » pear,  
Spiced Cassis white wine

### BROUSSE RAVIOLI

Truffles, caramelized onion juice,  
Local tomme cheese

### MA BOUILLABAISSE

“Bourgeoise” and boneless, confit fennel,  
“Rouille” garlic sauce

### ORGANIC VANILLA FROM MADAGASCAR

Crunchy bean, light cream,  
Intense almond praline

Dinner only  
Last orders by 9pm



## DEGUSTATION MENU

140

IN 6 COURSES

### ORGANIC CHICKEN EGG

Soft-boiled, Mediterranean blue shrimp,  
Aioli with confit garlic, bottarga

### CARABINEROS SHRIMPS

Served raw, Siberian Royal caviar,  
Marigold leaves, combawa zest

### MEDITERRANEAN SEA BASS

Infused with smoked anchovy,  
Confit cauliflower, and brown butter hollandaise

### FARM-RAISED DUCKLING

Pink fillet, crispy thigh, nutmeg squash,  
White grape jus

### BUCKWHEAT CHOCOLATE

By Nicolas Berger, crisp cocoa gavotte,  
Buckwheat ice cream,  
Light chocolate cream

Dinner only  
Last orders by 9pm

# OUR SUPPLIERS

As the sun sets over the majestic Cap Canaille, allow yourself to be guided by our Executive Chef, Nicolas Sintes, on a unique gastronomic journey celebrating local ingredients and the treasures of the Mediterranean. To conclude, indulge in the exquisite creations of our Pastry Chef, Valentin Fabry.

## SEAFOOD

La Maison Giol - shellfish & crustaceans (83 500 - La Seyne-sur-Mer)

Ikejime - locally sourced fish (13 600 - La Ciotat)

Maison Calvisius - Caviar (Calvisano, Lombardie - Italie)

## POULTRY

Auvrai - ethically raised poultry (13 600 - La Ciotat)

## FRUITS & VEGETABLES

Auvrai - sun-kissed fruits & vegetables (13 600 - La Ciotat)

Gourmand de nature - Provençal vegetables (13 630 - Eyragues)

La Ferme Quylvie - young leaves and edible flowers (82 320 - Varen)

## CHEESE

Maison Lemarié - master affineur curating our artisanal cheese (13 100 - Aix-en-Provence)

## OILS

Le Moulin Meti d'Oli - committed & sustainable olive oil (13 600 - La Ciotat)

