

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 BOUILLABAISSE

“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



THE MELANOSPORUM TRUFFLE

MENU

180

SCALLOPS

Raw, with truffle gremolata

BROUSSE RAVIOLI

Truffles, caramelized onion juice, local tomme cheese

MEDITERRANEAN SEA BASS

Stuffed with truffle, confit cauliflower, brown butter
Hollandaise sauce

RACK OF VEAL

Truffles butter, fondant potatoes

FLOATING ISLAND

Custard cream, black truffle caramel,
Roasted almond

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)

