



Executive Chef
Alessandro Guardiani

Pastry Chef
Kévin Raynal

“The essence of an ingredient, honoured.
The precision of a mastered gesture.
The emotion of a shared moment.”

Mackerel	36
Flame-grilled, spicy red pepper, sorrel and caper leaves	
Tomato 	38
Barbecued, thinly sliced tuna and aioli emulsion	
Amberjack	37
Marinated, carrots, pickled ginger and citrus	
Red Prawn	46
Land and sea fennel, creamy prawn sauce and anise	
Artichoke 	54
Sea herbs, shellfish and caviar	
John Dory	56
Grilled, chanterelle ragout with Wagyu and nasturtium leaves	
Wild Sea Bass 	55
Confit, trombetta zucchini, green olives and marigold	
Veal 	52
Dry-aged, mustard-glazed eggplant and fir-smoked sabayon	
Cheeses	25
Assorted local cheeses	
Chocolate	22
By Nicolas Berger, toasted buckwheat and rye and cocoa nib sorbet	
Tahiti Vanilla	24
Sweet clover ice cream and almond crisp	
Fresh Herb Tart	18
Farmhouse fromage blanc	
Solliès-Pont Fig	18
Sugar crust, Brousse du Rove sorbet, Barolo vinegar	

ESSENTIAL MENU

Available at lunch only

A culinary journey through the landscapes of Provence and the Mediterranean

Mackerel

Flame-grilled, spicy red pepper, sorrel and caper leaves

Wild Sea Bass

Confit, trombetta zucchini, green olives and marigold

Solliès-Pont Fig

Sugar crust, Brousse du Rove sorbet, Barolo vinegar

90

Wine pairing curated by our Head Sommelier · 3 glasses · 70

INITIATION MENU

A first encounter with the Chef's culinary world

Amberjack

Marinated, carrots, pickled ginger and citrus

Artichoke

Sea herbs, shellfish and caviar

John Dory

Grilled, chanterelle ragout with Wagyu and nasturtium leaves

Chocolate

By Nicolas Berger, toasted buckwheat and rye and cocoa nib sorbet

130

Wine pairing curated by our Head Sommelier · 4 glasses · 100

Last orders are taken at 1:00 PM and 9:00 PM. This menu is served to the entire table

 *Vegetarian version available*

IMMERSION MENU

*The fullest expression of our cuisine,
conceived as a journey through the rhythm of the seasons*

Tomato

Barbecued, thinly sliced tuna and aioli emulsion

Red Prawn

Land and sea fennel, creamy prawn sauce and anise

Wild Sea Bass

Confit, trombetta zucchini, green olives and marigold

Veal

Dry-aged, mustard-glazed eggplant and fir-smoked sabayon

Tahiti Vanilla

Sweet clover ice cream and almond crisp

170

Wine pairing curated by our Head Sommelier · 5 glasses · 130

*Last orders are taken at 1:00 PM and 9:00 PM
This menu is served to the entire table*

 *Vegetarian version available*