



Executive Chef
Alessandro Guardiani

Pastry Chef
Kévin Raynal

“At the core of the ingredients.
The precision of a mastered gesture.
The emotion of a shared moment.”

Mackerel	36
Flame-grilled, spicy red pepper, sorrel and caper leaves	
Cauliflower 	36
Studded with Chambeyron cheese, hazelnuts and toasted bread praline	
Bluefin Tuna 	38
Lightly seared, salt-baked beetroots, Treviso radicchio and geranium	
Red Prawn	46
Land and sea fennel, creamy prawn sauce and anise	
Artichoke 	54
Sea herbs, shellfish and Royal Siberian caviar	
John Dory	56
Grilled, chanterelle ragout with Wagyu and nasturtium leaves	
Wild Sea Bass 	55
Confit, squash, mussels and saffron	
Venison 	54
Roasted with juniper berries, Savoy cabbage and mustard	
Cheeses	25
Assorted local cheeses	
Chocolate	22
By Nicolas Berger, cocoa nib sorbet, toasted buckwheat and rye	
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 and 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, squash, mussels and saffron

Solliès-Pont Fig

Sugar crust, Brousse du Rove sorbet and Barolo vinegar

90

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

INITIATION MENU

A first encounter with the Chef's culinary world

Bluefin Tuna

Lightly seared, salt-baked beetroots, Treviso radicchio and geranium

Artichoke

Sea herbs, shellfish and Royal Siberian caviar

John Dory

Grilled, chanterelle ragout with Wagyu and nasturtium leaves

Chocolate

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

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*

Cauliflower

Studded with Chambeyron cheese, hazelnuts and toasted bread praline

Red Prawn

Land and sea fennel, creamy prawn sauce and anise

Wild Sea Bass

Confit, squash, mussels and saffron

Venison

Roasted with juniper berries, Savoy cabbage and mustard

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*