

STARTERS TO SHARE



Single Antipasti 15

3 antipasti 40

Tutti 70



Provençal eggplant caviar, basil, feta and mint oil huile

Bottarga white tarama, blinis

Hummus, Espelette pepper chickpeas, pita bread

Garlic marinated red peppers

Cœur de bœuf tomato, bruschetta, smoked burrata

Calanques fritto misto, aioli

Carpaccio rock octopus, condiments



Pizza with summer truffle, arugula and parmesan 28

Hand-sliced Iberian ham, tomato bread 36

Creamy buffalo milk burrata, 58

Caviar Tradition Prestige

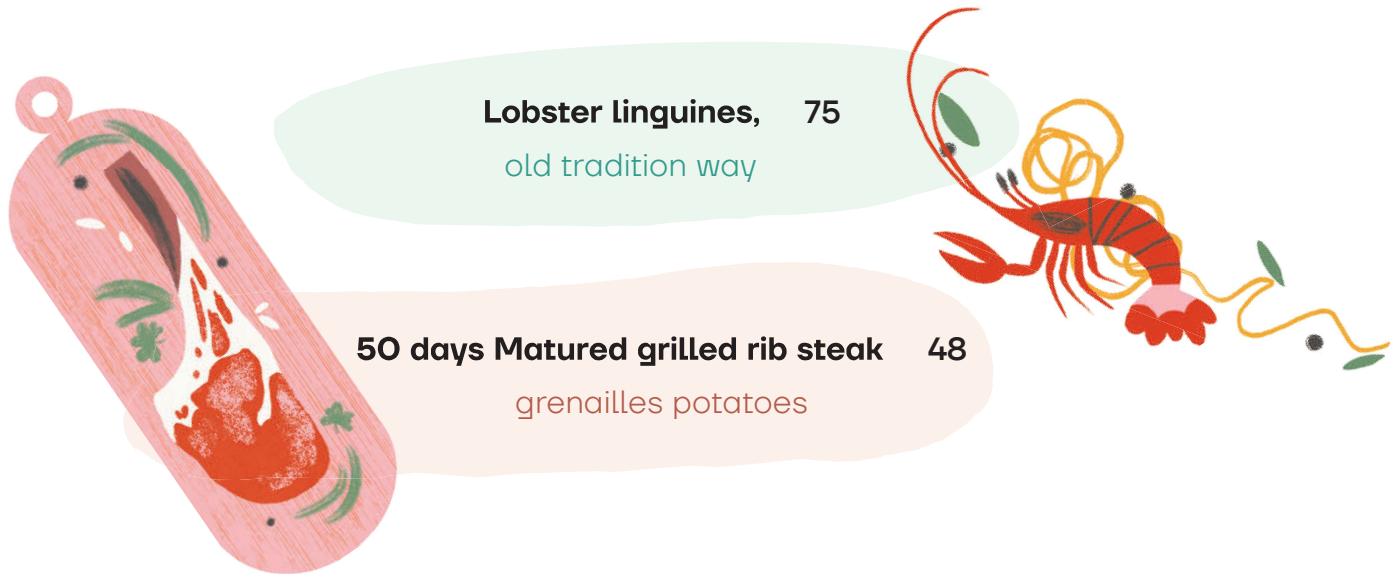
Net prices including VAT in Euros, service included.

The list of allergens is available on request.

Beef origin from France.

MAIN COURSES

Einkorn's risotto, seasonal vegetables and summer truffle	32
Polpetto della nonna, rigatoni, tomato confit	34
Brice's poultry, tomato's braised olive and lemon confit	36
Rock octopus, red wine daube, einkorn	38
Grilled red tuna, herb oil, smashed potatoes	42
Mediterranean seabass, snacked tomato's chickpeas	44



Lobster linguines, 75
old tradition way

50 days Matured grilled rib steak 48
grenailles potatoes

DESSERTS

Tiramisu to share with amaretto cream	28
Fior di Latte Gelato and its toppings	32
Rocco's chocolate & caramel bar to share	30
« Nomade » pastries of the day	17

LA FOLIE SORBETTI

Frosted fruits

For yourself	
Lime, Mint	12
Banana, Apricot	14
Peach	16
Passion	18



For the four of you	
Coco, Melon	40
Pineapple	42
Mango	44
Cocoa	52

For the whole table for four to five persons 75

Coco, mango, banana, passion, lime, mint, peach, apricot, melon