

STARTER

Spring minestrone, genovese pesto	30
Niçoise salad our way	32
Warm green asparagus, mousseline sauce	50
Scottish smoked salmon, brown bread, lemon wedges	40
Blue lobster salad, avocado/mango	98
Gamberoni from San Remo, small spelt from Alpes de Haute-Provence	72
Caviar, Hôtel de Paris selection, blinis	50 gr. 260
Preserved duck foie gras, grilled country bread	44

PASTA & RISOTTO

'Pasqualina' ravioli	32
Market risotto	38
Casareccia pasta, vongole, baby squid and crustacean	48

IN THE FIREPLACE

Locally-caught fish, as we like it on the Riviera 2/3 pers.	100 gr. 15
Turbot, tangy condiment	68
King spiny lobster, coral	120
Free-range cockerel, aromatic herbs	46
Young pigeon from Bresse, cooking jus	54
Rack of lamb from Préalpes du Sud with savory	60
Peppered fillet of beef	60
Aberdeen Angus beef prime rib, béarnaise sauce 2 pers.	58 p.p.

AND MORE ...

Meunière-style sole from Normandy	68
Piece of veal from Corrèze and spring onions in a cocotte	60

SIDE DISH

Potatoes [purée, French fries, souffléed, in the fireplace or steamed]	12
Vegetables [mixed, spinach leaves or green beans]	

TRADITIONAL MENU

Warm green asparagus,
mousseline sauce

Casareccia pasta, vongole,
baby squid and crustacean

Free-range cockerel, aromatic herbs

Your choice of soufflé

135

CHEESE

Fresh and matured cheese, mixed herbs 18

S O U F F L É [à la carte since the opening] 21

Grand Marnier

Chocolate from Alain Ducasse Manufacture in Paris

Berries

Vanilla

SWEET

All about chocolate!  21

Cheesecake, cherries 21

Caramel/coffee 'cigar' 21

Crèmes glacées et sorbets du moment 18

FRESH FRUIT [served with fresh cream cheese or ice cream/sorbet]

Berries from our region 24

Pineapple 20

Mango

Net prices in euro, taxes and service included