

## STARTER

Soup of the day « return from the Condamine market »	30
Salads and herbs mixed with vegetables and black truffles	50
Scottish smoked salmon, toasts	40
San Remo gamberoni with artichokes	72
Scallops with radicchio cooked in the open fireplace, winter herbs	68
Caviar « Hôtel de Paris selection », blinis	50 gr. 260
Duck foie gras from the Landes, grilled country bread	44
Culatello di Zibello « Spigaroli »	44

## PASTA

	1/2	
Potatoes ravioli with black truffles	40	60
Black truffles risotto	40	60
Pasta casarecce with artichokes		38

## IN THE FIREPLACE

Locally caught fish, as we like it on the Riviera 2/3 pers.	100 gr. 15
John Dory fish, lemon from Menton and capers	68
Grilled duck Foie Gras, winter fruits and vegetables, reduced Porto	62
Free-range spring chicken, aromatic herbs	46
Duckling from Challans, gravy	60
Préalpes du Sud rack of lamb with savory	60
Piece of beef with black peppers	60
Aberdeen Angus beef, béarnaise sauce 2 pers.	60 p.p.

## THE HUNT

Venison, polenta, pear Martin Sec and persimmon, pepper sauce	75
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## SIDE DISH

Potatoes [purée, French fries, souffléed]	12
Vegetables [grilled, mixed, spinach leaves or green beans]	

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## MENU TRADITION

Duck foie gras, nuts and grapes bread

Scallops with radicchio cooked in the open fireplace, winter herbs

Free-range spring chicken, aromatic herbs and truffle juice

Your choice of soufflé

135

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## 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

Hazelnuts from Piedmont

Mandarin

## SWEET

Chocolate and bergamot dessert 21

Cheesecake, berries and red fruits 21

Caramel/coffee « cigar » 21

Seasonal ice cream and sorbet 18

**F R E S H F R U I T** [served with fresh cream cheese or ice cream/sorbet]

Berries from the Côte d'Azur 24

Pineapple 20

Mango 24

Net prices in euro, taxes and service included