

STARTER

Soup of the day	30	🌿
Mixed leaf salad 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, 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

Grilled local Mediterranean fish 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	62	🌿
Rack of lamb with savory	62	
Fillet of beef with black peppers	62	🌿
Aberdeen Angus beef, béarnaise sauce 2 pers.	62 p.p.	🌿

THE HUNT

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

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

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	🌿
Soufflé as you wish	

135

CHEESE

Fresh and matured cheese, mixed herbs	18
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S O U F F L É [à la carte since the opening]	21
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Grand Marnier	
Chocolate from Alain Ducasse Manufacture in Paris	🌿
Berries	
Hazelnuts from Piedmont	
Lemon	

SWEET

Chocolate and bergamot dessert	21
Cheesecake, berries and red fruits	21
Caramel/coffee « cigar »	21
Seasonal ice cream and sorbet	18🌿
Iced meringue mango/passion fruit	21✓🌿

FRESH FRUIT [served with fresh cream cheese or ice cream/sorbet]	
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Berries from Côte d'Azur	24✓🌿
Pineapple	20✓🌿
Mango	24✓🌿

Net prices in euro, taxes and service included

Allergens list available upon request

✓ Vegan dishes 🌿 Gluten free