

## LA CARTE

### STARTER

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Raviolis stuffed with artichokes cooked in a truffle bouillon / grated summer truffles and thin slices of an Iberian ham	60.00€
Local green beans salad with French Oscietre caviar	80.00€
Oyster N°2	60.00€
Marinated with lime and extra virgin olive oil / green apple granita / veil of oyster water	
Thin sliced sweet bread / cooked crunchy on a plancha / salad with shallots / pan-fried mushrooms and candied foie gras	45.00€
	½ portion 30.00€
Jamon Iberico / tomato toast	35.00€
Pizzeta with Jamon Iberico / mozzarella and tomatoes	28.00€

### MAIN COURSES

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#### OF THE SEA / SHELLFISH AND CRUSTACEANS

Mediterranean bass fished in Cros de Cagnes	
Cooked in a olive oil in the zest of citrus fruits / a small spelt with orange and clementine with wild herbs	55.00€
Monkfish cooked in a Nicois style / Swiss chards iced in black truffles/ crust of bread	stuffed
45.00€	
Lobster of Breton coast	
roasted in its butter / cooked with thorny artichokes of Ventimiglia in barigoule	
another just stuffed with its tasty pliers / flavorful juice	75.00€
	½ portion 40.00€

## GRILL AND ROTISSERIE SPECIALITIES

### OUR MEAT AND POULTRY DISHES

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Farmer pigeon cooked on a wood fire grill /fine gourmet tart/pigeon juice 60.00€  
½ portion 35.00€

Beef fillet in a “Rossini style” mashed potatoes / red wine sauce  
85.00€

Beef fillet cooked in a Niçoise style / raviolis with swiss chards in a daube sauce  
/ Stone wheeled anchovies in olive oil 58.00€

Local saddle of lamb panfried / gnocchis of young carrots / fine tartelette with  
wild garlic 55.00€

*Beef / pigeon / lamb from France/Germany*

### CHEESE PLATTER

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Selection of matured cheeses by Mr Antony (Alsace region)  
and fresh goat cheeses of Mr Monteiro – Peymeinade (Alpes Maritimes) 22.00€

Please inform us in case of alimentary allergies

ALL PRICES WITH TAXES AND SERVICE INCLUDED

All dishes proposed could be changed in case of market problems

## DESSERTS

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“Elegance” black chocolate Mandjari / cocoa nougatine	25.00€
Champagne gratin and raspberries / strawberry juice flavored with thyme	25.00 €
Sponge cake in a syrup flavoured with old Rum / whipped cream and vanilla ice cream	25.00€
Sweet exotic dessert / coconut cream and passion sorbet	25.00€
Hazelnut vacherin / Freshness of lemon	25.00€
Poached pear/caramel and cinnamon/ cream cheese biscuit crispy walnuts	25.00€

We will thank for giving your dessert order at the beginning of your meal.