

## *Succulence from the gardens of Provence*

A variation on the Var vegetables theme, a light tart sprinkled with marjoram served with crisp tempura finger food, accompanied by a hot consommé of Roma tomatoes picked at full maturity. 61 €

Ice white bean soup thickened with the finest Peranzana virgin olive oil, soft Brousse cheese flavoured with thyme and crispy pork belly bacon, "Pigeon heart" candied tomatoes, scented with the tang of red Grenache wine. 52 €

## *Pasta and farinaceous specialities*

Some of my favourite recollections and pleasures from the other side of the Alps

Summer truffles macaroni and freshwater « red leg » shrimps, grilled with mountain parmesan and served with steamed purple artichokes perfume of dwarf basil. 79 €

Curried cannelloni stuffed with blue lobster tails, cooked just to perfection, a round of melting fennel, feather-light star anis and lemon grass fragrance. 90 €



Ravioli stuffed with prawns and sweetbreads, smooth feather-light bechamel with lemon leaves, concentrated cooking juices and fresh vegetables scented with melissa. 76 €

## *Sea spray*

Pink spiny lobster roasted in herbs and kaffir lime zest, young mesclun salad leaves, thin slivers of crisp vegetables, presented as a garden. 85 €

Delicate cream of langoustine soup with rosemary, chanterelle mushrooms and golden potatoes, creamy Barjols sheep's cheese with chestnut flower honey. 69 €



Red Mullet and sea spider flesh, squares of tender polenta with wild thyme and black Ligurian olives. Sucrine lettuce flanked by garlicky saffron Rouille sauce with crushed fish roe. 79 €

Sea bass cooked on one side only, « Pradet » courgettes raw and roasted, petals of tomatoes with lime juice. Wild rocket ribbons seasoned with coriander. 89 €

Braised seabream in clam juice with garlic and parsley, King Crab and iodine trails of baby cuttlefish, Bouzigues oysters and slivers of green asparagus. 74 €

Rockfish Bouillabaisse, my personal contemporary interpretation served in three courses : 133 €

First course \ A Toulon variation  
Second course \ The Borgne recipe  
Third course \ The Aigo-sau recipe

Prices including taxes and service. We do not accept cheques.

## *The Farm*

Reminiscences of my country origins, a homage to my grandparents

Variation on Foie Gras and Florence fennel, cold preserve, hot anis-flavoured bonbons and a Japanese-style miso broth made with duck and soy infused with absinthe. 69 €



Saddle of « Sisteron » lamb and cutlets, flavoured with savory, tomato preserve pies, creamy aubergine and a Bohemian-style mix of vegetables perfumed with Argan oil. 87 €

Duck from the Dombes, served in two courses : 76 €

First course \ fillet lacquered with black figs, carrot sticks perfumed with orange blossom  
Second course \ the thighs as a hot pie with crisp romain lettuce and almonds

Golden milk-fed chicken supreme, grilled at the hearth and smoked over vine shoots. The finest Ibérico-Bellota ham just under the skin, accompanied by a lasagna of wild mushrooms with origano. 89 €

## *The stable*

Passionately flowered by the hands of Monsieur Mons

Cheeses, from far and near, fresh and refined, accompanied by a trilogy of fresh seasonal fruit tartlets. 27 €

## *From the orchard to sweet desserts*

Interpretation of my favourite sweetmeats prepared by Mr Godin

*(to be ordered at the beginning of your meal)*

Like a "Pavlova", with exotic fruits, an emulsion and sorbet of caramelised banana, meringue powdered with pan massala from India. 25 €

Around Guanaja chocolate, a hot ginger tart, tonka bean ice cream, gossamer fondant of Piedmont hazelnuts. 27 €

Millefeuille with raspberries, feather-light custard cream, Grasse rose granita. 26 €

Wild strawberries, an ephemeral hot soufflé, others mashed with a fork, a texture glazed with mascarpone. 26 €

Peaches served in three ways, roasted with verbena, in a carpaccio marinated in hibiscus syrup, a glass of Champagne in an iced Bellini mood. 28 €

All of our meat is guaranteed and certified to be of french origin