

Gourmet escapade

‘Let me guide you through the dishes, the recipes that speak to me, inspire me. Contemporary dishes or well-known meals brought up to date, discover the sea and its produce and let yourself bathe in luxury,

Temptation?... It’s there to be indulged.

Arnaud

175€

La Bouille de Roche

Contemporary interpretation served as a full menu in three courses:

First course: A Toulon variation

Second course: The Borgne recipe

Third course: The Aigo-sau

140€

An Epicurean adventure

Prelude: Amberjack fish with crabmeat marinated in mishoyuzu fruit, raw young vegetables and tender plant shoots, the whole served iced.

Truffle-filled Zitone pastas and violet artichokes,
Sprinkled with mature Parmesan
Gratin and violet artichokes flavoured with basil

Baby crayfish and sea mullet pearled and cooked in their own natural sea water: crunchy caviar grains, sea spaghetti in shells and razor clams marinated in verbena.

Line caught sea Bass cooked low temperature,
Light covering of sesame gremolata and yellow lemon,
Abalone, marjoram, vegetables from the Gulf flavoured with gold balsamic

Thyme sherbet ice, Florentine fennel heart sorbet.
A touch of absinthe at your table.

The nuance of a pot au feu with lobster and Piedmont beef
Generous flavours from the garden with vegetables, herbs and rose ginger.

Bleu from Queyras cheese matured and refined in limestone fissures,
Pear hot and cold with saffron harvest from La Môle

A subtle, silky strawberry and combava lime served in two parts,
The whole hazed in vanilla.

220€