Choice of 6 flavours *from 2 persons* 20 € *by person*
Tiny artichoke “poivrade” salad, Pissaladière (Provencal pizza), courgette flower fritters, Tapenade (olive spread)radish and spring onions, Italian burrata soft cheese with basil, stuffed vegetables

The 7 flavours of the sea *from 2 persons* 35 € *by person*
Squid fritters, smoked salmon, tuna Carpaccio, prawn and basil salad, thinly-sliced of scallops with truffle, octopus salad, fish soup,

• • •

Starters

Pissaladière	6 €
Marinade of fish and shellfish	24 €
Nice-style stuffed vegetables	13 €
Red and yellow peppers grilled in olive oil	14 €
Tiny artichoke “poivrade” and anchovy salad	14 €
Fine courgette flower fritters	12 €
Local fish soup, croutons and rouille *(Spicy Provencal sauce)*	15 €
Local tomatoes, burrata, basil and olive oil	18 €
Warm prawns, olive oil, lemon and basil	27 €
Squid fritters	26 €

Fishes

Large prawns, spring onions and chili	30 €
Locally fished bass cooked how you like it	45 €
Bouillabaisse style back of John Dory	24 €

Net prices
All beef used in dishes on this menu are of guaranteed origin "Simmental" beef from Germany is used in most dishes, French beef used for tartars or carpaccio. Veal from France
Proof of origin certificates available.

Truffles : Tuber Aestivum variety

Scrambled truffles	42 €
Truffle macaroni	42 €
Truffle risotto	42 €

Pasta

Creamy linguini pasta with lobster	38 €
Linguine “crudaiola”	21 €

Meats

Grain-fed farmhouse chicken stuffed with foie gras *from 2 persons*	30 € *by person*
Chop of farmhouse veal	60 € *for 2 persons*
Fillet of beef Rossini style	45 €
Grilled fillet of beef or in pepper sauce or served with Béarnaise sauce	38 €

Desserts

Local peach and nectarine salad	11 €
Local red-berry, dulce de lecce (*milk caramel*) ice cream	12 €
Strawberry and raspberry gratin	13 €
Candied chestnuts, chestnut ice cream, chestnut cream with whipped cream	11 €
Super tiramisu	9 €
Chocolate mousse and its small glass of Get 27	12 €
Wild strawberries	20 €

Dessert wines *15 cl*

Passito di Pantelleria D.O.C Sicile “Vin de Carole Bouquet”	30 €
Mas Amiel “10 Ans d’Age” A.O.C Maury	12 €