

## Starters

-  Semi-confit tomato heart of ox,  
Parmesan shortbread, 33€  
Crottin de Chavignol and basil oil
-   Purple artichoke from Provence,  
Artichoke houmous, 34€  
Confit lemon and herbs salad
-  Black truffle lobster piemontaise 54€
-  Organic egg from Sint Maarten,  
Sicilian caponata, 28€  
Tomato and basil emulsion
-  Local fish carpaccio with algae,  
Glasswort salad and caviar lemon 38€
- Crispy soft-shell crab,  
Vadouvan mayonnaise from 30€  
"La Case aux épices"

## Kid menu

- Chicken breast, burger,  
Mahi-mahi filet or minced beef steak
- Sides: French fries, home-made  
mashed potatoes, vegetables or  
mesclun
- Ice cream 24€

## Dishes

### Fish

- Gambero Rosso, 64€  
Red peppers risotto and bisque emulsion
- Stuffed squid, 42€  
Paella spices from "La Case aux Epices"
- Roasted red snapper with lemon butter,  
Artichoke barigoule, 48€  
Guancialemulsion

### Meats

-  Confit rosemary veal breast,  
Dauphine potatoes, 42€  
Olives Taggiashe
- Chicken supreme with olive crust,  
Oregano and lemon gnocchis 40€
-  Blonde Aquitaine beef filet,  
Veal jus and home-made mashed potatoes 55€

### Extra sides:

- French fries, home-made mashed potatoes,  
Vegetables, mesclun salad 10€



Gluten Free



Vegetarian

Net prices in euro - Taxes and service included  
Meats origins: UE, USA, New Zealand & Australia  
Allergens list is available on request

## Pastas

- Local lobster ravioli,  
Carrot and ginger puree, 52€  
Curry butter sauce
- Fresh tagliatelle in "Matriciana" style 34€

### Whole parts

-  Duck breast from "Maison Rouger", 65€  
Foie gras, spices honey and Xérès dates chutney
- Elephant ear "Milanese" style 75€
- Sole meunière, capers and lemon 75€

Choice of side dishes  
French fries, vegetables, home-made mashed potatoes,  
mesclun salad

## Desserts

- Limoncello baba, 18€  
Lemon, grapefruit, and fresh coriander
- Sponge cake with pistachio from Lebanon,  
White chocolate light cream and mango, 17€  
Greek yogurt ice cream
- Almonds bricks, 17€  
Guadeloupe honey and orgeat ice cream
- Frosted orange and saffron granit, 18€  
Citrus crumble, orange supreme and marmalade
- Brownie and pecan nuts, 18€  
Creamy nuts chocolate and vanilla ice cream