







Starters



-  Green pea chilled soup,
Herbs ricotta 24€
-  Vitello Tonnato 35€
-  Crudo of local fish,
Carott & passion fruit 26€
-  Charred broccoli with pistachio pesto,
Seeds muesli & peppered pecorino 24€
-  Organic egg from Sint Maarten,
Green asparagus,
Morel & wine 35€
-  Octopus, Andalusia style,
Bell peppers & iberian chorizo piperade 34€
- Tuna & octopus arancini,
Putanesca 25€



Kid menu

- Breast of chicken, filet of Mahi-mahi,
minced beef steak or burger
- Garnishes : French fries, homemade
mashed potatoes, vegetables or
green salad
- Ice cream
18€




Dishes



Fish

-  Poached cod,
Green peas in french style & pancetta 36€
-  Coryphene sea bass,
Vegetables provencal & tomato basil emulsion 34€

Meat

-  Confit veal breast with sage & rosemary,
Condimented veal jus 35€
- Home-made mashed potatoes
-  Chicken supreme with hazelnut crust from Piedmont,
Home-made gnocchi di Zucca, 36€
Herbs ricotta
-  Beef Tenderloin (180g),
Home-made mashed potatoes, beef jus 49€

Extra sides :

- French fries, homemade 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

Pasta

-  Busara linguine 52€
- Cacio e Pepe Pappardelle 26€




Whole Parts

-  Shoulder of lamb from Maison Huguenin with
Moroccan spices,
Home-made tabbouleh 95€
-  Duck breast from « Maison Rougier »,
Spices honey from La Case, 48€
Potato mille-feuille with maquis herbs
- Sole meunière, capers & lemon 75€

- Cheese selection* 38€

Desserts



-  Froasted season fruit 14€
-  Vanilla, caramel & pecan nuts mille-feuille 14€
-  Pineapple carpaccio & lime 12€

