

## STARTERS

<b>Duck foie gras</b>	37 €
With Maury and melon from Charente, brioche	
<b>Red tuna carpaccio</b>	29 €
Marinated in lime, mango and ginger aioli	
<b>Watermelon and Dublin Bay prawns</b>	34 €
With pomegranate and feta cheese, lemon and olive oil	
<b>Refreshed broccoli</b>	29 €
With parmesan cheese, caviar and fried croutons	
<b>Crab</b>	36 €
Celeriac in remoulade with black rice vinaigrette and orange zest	
<b>Mr. Fabre goat's cheese</b>	33 €
In cold soup with crisp vegetables and grey shrimps	
<b>Risotto</b>	31 €
With Carnaroli rice and parmesan cheese, grated summer truffle	
<b>Provençal frogs</b>	49 €
With tomatoes confit and legs in fine mousse, parsley and garlic crust	

Net prices taxes & service charges included. The restaurant does not accept checks.

## **FISH SPECIALITIES**

<b>Wild lean fish</b>	36 €
Spiced tomato juice, cold Turkish fava with dill and green olive from Sicile	
<b>Blue lobster</b>	76 €
With salted butter, glazed kohlrabi, sweet onions and tangy dates paste	
<b>Line-fished hake</b>	47 €
In floral dust, green orange water in emulsion, carrot and zucchini slices	
<b>Steamed John Dory</b>	64 €
Kale sprouts and avocado, green latte sauce	

## **MEAT SPECIALITIES**

<b>Suprem of free-range guinea fowl</b>	34 €
Warm houmous' cloud, chickpeas salad and lemon	
<b>Fillet of Black Angus</b>	58 €
"Convron" condiment, zucchini puree and daikon slices with truffle oil	
<b>Saddle of French lamb</b>	39 €
With "tapenade", artichokes ragout and grenaille potatoes	
<b>Roasted veal loin,</b>	46 €
Kafir leaf juice, sweet potatoe gnocchi with galanga orange glazing	
<b>Supplementary vegetables</b>	12 €

All our meats are guaranteed from European Community. Black Angus beef is from New Zealand.

ASSORTMENT OF CHEESES REFINED BY MONSIEUR CLAYEUX 18 €

## DESSERTS

**Roasted apricots tartlet** 15 €  
Sweet almond cream

**Maison Blanche cake** 18 €  
With "Araguani" chocolate, secret recipe from J.C.

**Peach Melba** 16 €  
Whipped cream mascarpone, caramelized puff pastry, poached peach

**Chocolate mint** 15 €  
In fine leaves, Ceiba chocolate pastry cream and fresh mint

**"Fraisier"** 19 €  
On light almond sponge cake, pistachio and dill oil

**Coconut wonton** 15 €  
Strawberries, cooked and raw rhubarb

**Pavlova** 16 €  
Swiss meringue, pink raspberries granita and fresh fruits

**Exotic fruits salad** 17 €  
Opaline and piña colada sorbet