

# HOMAGE TO THE SEA



Since a very young age,  
I have been immersed in a marine environment.


With Elsa, our aim is to pay tribute to  
the artisans of the sea that transport us  
between the vast open waters and the depths of the ocean.

Our menus are designed to resonate with its ecosystem,  
like the enchanting song of the sirens,  
unique, mysterious, and captivating...”

*Marcel Ravin*

# À LA CARTE

## A MARINE GARDEN

	Panko sardines, lemon olive and white miso mayonnaise	28
	Aubergine caviar, octopus and X.O. sauce	38
	Monkfish & duck foie gras with Nori seaweed, pig's trotters and summer fruits	36
	Foraged greenery from the shores of the Mediterranean and the heights of the Domaine d'Argebol, fish roe	39
	Mille-feuille of Gamberoni, tuna and tobiko, rye bread	84
	Tomatoes from our gardens, parsley ice cream, Katsuobushi foam and vongole marinière	30
	The white sail	32
	White peach, cuttlefish, burrata and ajoblanco	

## FLOWING WITH THE CURRENTS



	Flame-roasted Mediterranean amberjack, land and sea condiment with summer truffle, delicate shellfish ravioli	56
	Leerfish and lobster in a rainbow light broth, mixed pasta, green beans	78
	Denti with Kombu, Paloise sauce, zucchinis	88
	Seawater steamed langoustine, porcini risoto, amaranth and lovage	98

## LAND IN SIGHT



	Charolais beef tenderloin cooked on hot stone pebbles, grilled potatoes with sea spinach	60
	Semi-salted duck	52
	Oyster & shiso condiment, turnip with kenbishi "mizuho" sake and Menton pink onions	
	Adrets lamb, "chop and saddle", anchovies and murex garum jus, "black eye peas" and sea fennel	58

## SWEET IDEAS

	Three-tier chocolate, milky caviar	32
	Orchard fruit, sea fennel; courgette ice cream with jasmine	26
	"Cristalline" of Acquarello rice, salted caramel, raspberries	19
	"Îles flottantes", seaweed jam, spirulina, passion fruit	22



Our sommelier is at your disposal to offer a selection of wines by the glass  
in order to enhance all your dishes

Allergens list available upon request - Net prices - Taxes and service included

# EVENING TASTING MENU

## *Pescétarian*

185

SERVED EXCLUSIVELY FOR ALL GUESTS  
EXPLORE THE CULINARY UNIVERSE  
OF OUR CHEF, MARCEL RAVIN

Fish | Shellfish | Crustaceans  
accompanied by a plin ravioli, red mullet stuffing, bouillabaisse sauce

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Monkfish & duck foie gras with Nori seaweed,  
pig's trotters and summer fruits

or

The white sail  
White peach, cuttlefish, burrata and ajoblanco

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Ciabatta with seaweed and green cardamom

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Flame-roasted Mediterranean amberjack,  
land and sea condiment with summer truffle, delicate shellfish ravioli

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Semi-salted duck  
Oyster & shiso condiment,  
turnip with kenbishi "mizuho" sake and Menton pink onions

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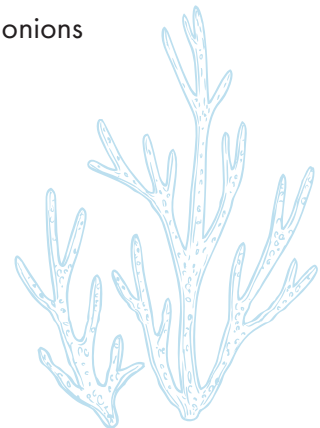
Milky citrus from the Riviera

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"Cristalline" of Acquarello rice,  
salted caramel, raspberries

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Iodized delicacies



## *Wine pairing*

75

ENHANCE YOUR EXPERIENCE WITH 4 GLASSES  
SELECTED BY OUR CHEF SOMMELIER



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