

STARTER OF YOUR CHOICE

Traditional duck foie gras half-cooked, red fruit cream,
buckwheat madeleine

Or

Burrata from Puglia, crispy olives in virgin oil,
seasonal green vegetables, artichoke buds

Or

Seared Mediterranean tuna, stewed heirloom tomatoes
with sweet peppers, shavings of sheep's cheese

DISH OF YOUR CHOICE

Duck breast, honey and mustard seeds, seasonal vegetables

Or

Beef tournedos, roasted new potatoes with Camargue fleur de sel,
Choron sauce

Or

Roasted sea bass with maquis herbs, venerated risotto

CHEESE PLATE

Optional (€8)

DESSERT OF YOUR CHOICE

Soft white chocolate, vanilla heart, Savoy biscuit,
hazelnut pieces, exotic fruit coulis

Or

Belle Hélène-style pear with passion fruit sabayon