

Starter

Collection tomatoes and burrata
Preserved peppers, Taggiasche olives, basil oil

- Or -

Perfect egg

Smoked salmon strips, green asparagus, preserved onions, Parmesan foam, croutons

- Or -

Whole peppered duck foie gras from the Southwest (supplement +€10.00)
Fig chutney, mesclun and walnut kernels, walnut oil vinaigrette, homemade hallot with fleur de sel

Main course

Roast rack of veal, mushroom and morel duxelles
Potato mousseline, cumin-roasted carrot, reduced cooking juices

- Or -

Roasted sea bream steak and sliced prawns
Homemade paccheri, lobster sauce, young basil shoots

Dessert

A memory of a strawberry mille-feuille
Caramelized puff pastry, diplomat cream, strawberry mirepoix with basil, and a slightly lemony strawberry coulis