



STARTERS

BURNT LEEK / RAVIGOTE / HAZELNUTS 16€

Bruint leek, crunchy hazelnuts and fresh herbs

FOIE GRAS / PECAN NUT / FIGS 22€

Duck foie-gras escalope, figs of Solliès and tangy sauce

ORGANIC EGG / MUSHROOMS / CRISPY BEAUFORT CHEESE 18€

Low temperature egg, creamy of mushrooms, pan fried chanterelle mushrooms

SMOKED EEL / BEETROOT / CRANBERRIES 16€

Beechwood smoked eel fillet, julienne beetroot and Grec yogurt with lemon touch

PATA NEGRA «SPANISH IBERIAN HAM BELLOTA DON FAUSTINO» 23€

36 months cured (50gr) toasted bread

DISHES

COD FISH / BEETROOT / IODIZED JUICE 32€

Low temperature cod fish, beetroot vinaigrette, mini beetroots

TUNA FISH / WAKAMÉ / TRUFFLE VINAIGRETTE 36€

Abbacore red tuna fillet, thin ratatouille, seaweed salade

CRUNCHY IBERIAN PORK / CHARLOTTE / REDUCED JUICE 29€

Breast of pork cooked 24 hours, candied charlotte, caramelized onion condiment

FILLET OF DUCK / «KALIOS» OLIVES / TURNIP 32€

Roasted duck fillet, olives with origano, turnips and sauce

SWEETBREAD / PAIMPOL BEANS / CHANTERELLE MUSHROOMS 39€

Veal sweetbread with chanterelle mushrooms and meat juice

DESERTS

SELECTION OF CHEESES 14€

«Marie-Anne Cantin»

THE INELUCTABLE CHOCOLATE SOUFFLÉ 15€

Sugar free whipped cream

MANGO / PASSION FRUIT / COCONUT 14€

Stewed mango and passion fruit, vegetable coal crumble and airy coconut

FIGS / YOGURT SORBET / SPECULOS 15€

Poached figs, crunchy speculos and frozen yogurt sorbet