

## STARTERS

### ZUCCHINI FLOWER

Zucchini flower stuffed with pine nuts and sweet red peppers,  
reduced juice of a bouillabaisse  
20€

### FIG

Fig from Solliès, anchovies, Ajoblanco and almonds  
20€

### CUTTLEFISH

Tagliatelle of cuttlefish, tomato and mussel,  
marinière and liquorice emulsion  
22€

## MAINS

### SKATE WING

Preserved in miso and tagetes butter,  
corn and Beldi lemon condiment, corn cream  
33€

### ARTICHOKE

Artichoke "à la barigoule" cooked in a crust,  
vegetables stuffing and verbenia cream  
26€

### PIGEON

Pigeon with seeds cooked on the chest,  
coco de Paimpol beans stew, tagetes oil  
35€

## CHEESE PLATTER 16€

## LES DESSERTS

### BLACK FRUITS

Blackberries and blueberries, Marco Polo tea sorbet, blackberry vinegar  
sauce and almond milk cream 12€

### CHOCOLATE

75% chocolate sorbet, praline with cereals, quinoa emulsion,  
brown ale sauce  
12€