## 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 verbena 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€

The dishes on the menu may contain one or more of the 14 allergens. The precise list is available upon request. The restaurant does not accept payment by check - Net prices including service - Valet service