



PRELUDES

Local purple artichokes.....	38
Trip souvenir, galanga, lemongrass and wasabi	
Mallemort green asparagus by Didier Ferreint	42
«Les gourmandes» asparagus and confit egg yolk carbonara style	
Giol oyster from Tamaris bay	46
On the coal, turnip cabbage and baby spinach, Hollandaise sauce	
Local raw green peas and salt marinated fresh catch	46
Marjoram crunchy, Mr Ferry olive oil ice cream	
Sicilian Mazara Del Vallo red king prawns	66
Tartare, roasted and heads jus	

SEA

Local catch from our friend Tony	66	Mediterranean fishing	76
White asparagus, maltaise sauce		Local broad beans in a fine mint velouté	

LAND

Pornic Pigeon	68	Aveyron suckling lamb	72
Green peas, yuzu mustard		«Lou Capoun» stuffed cabbage, local chards, crunchy saddle, grenobloise chop ribs	

CHEESE SELECTION

34

DESSERTS

70% Saint Domingue grand cru chocolate.....	26
Tonka been Oabica	
Glazed carrots strawberry and their juice	28
Sheep's curd from Hautes Alpes, basil emulsion	
Local citrus	28
Timut pepper refreshments, blood orange and yuzu sorbet	

**4 COURSES DISCOVERY MENU**.....155

Local purple artichokes Galanga, lemongrass and wasabi

Local catch from our friend Tony White asparagus, maltaise sauce

Pornic Pigeon Green peas, yuzu mustard

Glazed carrots strawberry and their juice Sheep's curd from Hautes Alpes, basil emulsion

WINE PAIRING95**6 COURSES LES PÊCHEURS MENU**.....195

Local raw green peas and salt marinated fresh catch Marjoram crunchy, Mr Ferry olive oil ice cream

Giol oyster from Tamaris bay On the coal, turnip cabbage and baby spinach, Hollandaise sauce

Sicilian Mazara Del Vallo red king prawns Tartare, roasted and heads jus

Local catch from our friend Tony White asparagus, maltaise sauce

Mediterranean fishing Local broad beans in a fine mint velouté..

Local citrus Timut pepper refreshments, blood orange and yuzu sorbet

WINE PAIRING125

**FOR YOUR COMPLETE COMFORT AND FOR THE HARMONY OF THE SERVICE,
THE DISCOVERY AND PECHER MENU MUST BE ORDERED BY THE ENTIRE TABLE**