

## DISCOVERY MENUS

STARTER, MAIN COURSE, COFFEE OR INFUSION OR MAIN COURSE & DESSERT, COFFEE OR INFUSION	50 €
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### STARTERS "INTRADA"

Candied egg yolk cooked at 55 degrees, leeks, garlic crumble & sorrel mousse 	24 €
Butternut capuccino, chanterelles & roasted hazelnut  	24 €
Cheese from "Peymeinade" with honey, chestnuts, lamb's lettuce & roasted quince 	22 €
Mediterranean Aioli with raw & cooked vegetables  	26 €
Snails from "Saint Vallier de Thiey", candied onion, parsley sauce 	28 €

### MAIN COURSE "LI VIANDO/LOU PEISSOUN/LI LIEUME"

Blanquette of our fishermen with saffron, mussels, creamy rust sauce 	34 €
Scallops with seasonal autumn vegetables & white buckwheat butter  	34 €
Porcini ravioli, parmesan tiles & forest mousse	38 €
Pressed beef cheeks, parsnip in different way & citrus condiments from Menton, venaison sauce 	36 €
Veal picanha, pestou of watercress   	38 €
Vegetarien Tajine with vegetables   	30 €

### THE MUST-EAT

Traditional Small Niçois stuffed with seasonal vegetables (starter) 	26 €
Oven-baked Black Angus beef burger, cheddar, candied onions & bacon	32 €

### GRILLED PIECES

Whole sea bass, garnished with fennel sprigs & garden herbs, virgin sauce of fennel confit, cebettes & passion fruit	120 € FOR 2
Rack of veal in smoked casserole with Domaine thyme	120 € FOR 2
Pork chops in smoked casserole with herbs of the moment	120 € FOR 2

Extra garnish of +12 € :

Homemade Dauphine potatoes / oven-cooked garden Vegetables / *Homemade French fries* / *Fried mushrooms*

CHEESE CART 16 €

DESSERTS "LI DESSER" 16 €

Gourmet coffee
Apple.. like a "tarte Tatin"
Mi Cuit Chocolate 70%
Roasted pineapple with tonka bean & Fresh pineapple
Poached pear/soft gingerbread/caramelized hazelnuts
Like a lemon tart: lemon mousse balls, yuzu, almond crisp & crunchy meringue