

STARTER

Minestrone, Genovese pesto	30
Niçoise salad Monte-Carlo way	32
Multicolored tomatoes, goat's milk cheese from the Riviera	32
Scottish smoked salmon, brown cereals bread	40
Blue lobster salad, avocado /mango	98
San Remo gamberoni, confit « Bayaldi »	72
Caviar « Hôtel de Paris selection », blinis	50 gr. 260
Preserved duck foie gras from the Landes, toasted country bread	44
Pascal Flori cured ham from Corsica, 36 month-aged	42

PASTA & RISOTTO

Ravioli with summer vegetables, caponatina	32
Seasonal risotto	38
Tomato casarecce pasta, tuber aestivum and basil	42

IN THE FIREPLACE

Locally-caught fish, as we like it on the Riviera 2/3 pers.	100 gr. 15
John Dory fish, tangy condiment	68
King spiny lobster, coral sauce	120
Free-range spring chicken, aromatic herbs	46
Duckling from Challans, gravy	60
Préalpes du Sud rack of lamb with savory	60
Piece of beef with black peppers	60
Aberdeen Angus beef prime rib, béarnaise 2 pers.	60 p.p.

AND MORE ...

Corrèze piece of veal and a cocotte of capers and sage	60
--	----

SIDE DISH

Potatoes [purée, French fries, souffléed]	12
Vegetables [grilled, mixed, spinach leaves or green beans]	

TRADITIONAL MENU

Duck foie gras confit, toasted country bread

Tomato casarecce pasta, tuber aestivum and basil

Free-range cockerel, aromatic herbs

Your choice of soufflé

135

CHEESE

Fresh and matured cheese, mixed herbs 18

S O U F F L É [à la carte since the opening] 21

Grand Marnier

Chocolate from Alain Ducasse Manufacture in Paris

Berries

Vanilla

SWEET

All about chocolate!  21

Cheesecake, berries and red fruits 21

Caramel/coffee 'cigar' 21

Seasonal ice cream and sorbet 18

FRESH FRUIT [served with fresh cream cheese or ice cream/sorbet]

Berries from the Côte d'Azur 24

Pineapple 20

Mango 24

Net prices in euro, taxes and service included