

MENUS

Summer flavours

Served at lunch time from Monday to Friday, excluding holidays.
Varying according to daily market,
it consists of a starter, a main course and a dessert. Coffee and sweets.
€ 55 per person

Tasting Menu

Proposed for lunch on Saturdays, Sundays and public holidays as well as for every evening dinner.
A dive into the universe through Paolo Sari 6 dishes.
Menu to be chosen for all the guests at the table.
€ 125 per person

BIO SAMA ALL GARDEN VEGETABLES AND HERBS,
EXTRA VIRGIN OLIVE OIL AND CAMARGUE SALT
TOMATOES SOUP, MOZZARELLA "DI BUFALA" SHERBET
TAGLIOLINI PASTA WITH STEWED SCORPION FISH AND SPICED TOMATOES
LOCAL RED MULLET
ROASTED AS PER THE RIVIERA TRADITION,
GARDEN BABY VEGETABLES
ELSA SOUFFLÉ WITH SICILIAN ALMONDS
COFFEE AND DELICACIES

Inspiration Menu

Only at dinner, a sensory journey of 8 courses around the Mediterranean.
Menu to be chosen for all the guests at the table.
€ 160 per person

*With these menus, a food and wine match can be suggested by our Chef Sommelier.
A selection of wines by the glass to sublimate the creativity of Paolo Sari.*