



BY BRUNO DOUCET



TO SHARE

HOMEMADE TARAMA - 24
Grilled cornbread

LE GRAND VÉFOUR HORS-D'ŒUVRE - 39

STARTERS

GREEN BEANS - 29
Flash-cooked green beans, hazelnut and black truffle vinaigrette, baby lettuce hearts, pearl onions pickled in Banyuls vinegar

THIS IS NOT A NIÇOISE
Romaine lettuce, green beans, artichokes, radishes, raw and cooked tuna, hen's egg and anchovy vinaigrette
- Starter - 32
- Main Course - 44

LOCAL SEA BREAM - 46
Wild sea bream marinated with lemon and olive oil, cucumber and coconut milk

SPIDER CRAB - 40
Spider crab meat dressed with lemon and Espelette pepper, served with tomatoes and piquillo peppers

WHITE VEAL TARTARE - 38
Hand-cut white veal tartare with lime, capers and aged Mimolette cheese

PÂTÉ EN CROÛTE - 34
Challans duck, Landes yellow chicken, South-West duck foie gras and pistachios

DUCK FOIE GRAS AND SMOKED EEL - 45
Pressed terrine of duck foie gras and smoked eel, green apple condiment



FISHES

SKATE WING - 69
Large poached skate wing, herb-infused confit potatoes, beurre blanc with 10g "Maison Revka" caviar

SEA BASS - 48
Roasted sea bass fillet with lemon thyme, tomato «concassé», Dugléré sauce

BLUE LOBSTER - 92
American-style blue lobster with Espelette pepper, pilaf rice with grilled onions, butter-roasted baby leeks



MEATS

SWEETBREADS - 78
Roasted veal sweetbreads with salted butter, chanterelle mushrooms with Vin Jaune sauce, meat jus, spring onions and mashed potatoes

PIGEON - 92
Whole pigeon, stuffed with foie gras and roasted whole, grilled zucchini and black Kalamata black olives

LANDES YELLOW CHICKEN - 48
Roasted chicken supreme, parsley and watercress purée, sautéed mushrooms with meat jus, waffle potatoes

200 gr BEEF TENDERLOIN - 61
Pan-roasted beef tenderloin, shallots, Bordelaise jus and mashed potatoes

LARGE SHARING DISHES

WHOLE LOCAL FISH - 1kg - 180
Grilled catch of the day, beurre blanc sauce, mashed potatoes, and baby spinach salad

OUR BUTCHERS' SELECTION - 180
Pan-roasted prime cut of meat, creamy mashed potatoes, and a baby spinach salad.

SIDES - 14

MASHED POTATOES
WAFFLE POTATOES
BUTTER ROASTED LEEKS
PILAF RICE WITH GRILLED ONIONS
BABY SPINACH SALAD

DESSERTS

LE GRAND VÉFOUR GIANT PROFITEROLE - 20
Large choux pastry with craquelin, vanilla ice cream, Chantilly cream, caramelized hazelnuts and chocolate sauce

WARM GUANAJA CHOCOLATE MOUSSE, VANILLA ICE CREAM - 20
Guanaja chocolate mousse with a generous quenelle of vanilla ice cream, served warm and melting with cold ice cream

RUM BABA - 20
Seasonal fruits, vanilla whipped cream and caramelized pecan nuts

COFFEE TART, CARAMELIZED ALMONDS - 22
Sweet shortcrust pastry, coffee sponge, indulgent coffee cream and caramelized pecans

CRUSHED MERINGUE WITH STRAWBERRIES AND RASPBERRIES, VANILLA ICE CREAM AND CHANTILLY - 22

Strawberries and raspberries with red berry coulis, raspberry sorbet, Chantilly cream and crushed meringue

RED BERRIES - 24
Strawberries, raspberries, vanilla whipped cream

ICE CREAMS & SORBETS (2 scoops of your choice) - 16
Vanilla, chocolate, coffee, raspberry, lemon, strawberry

