



SUMMER 2025



MENU PASTEL

1 starter,
1 main course,
1 dessert
choose inside the carte

42 €

MENU VÉRANE

1 starter,
1 fish,
1 meat,
1 dessert
choose inside the carte

57 €

TO START

Zucchini flowers stuffed with herbs, mousseline zucchini tartare, lemon curry	17 €
Sardine marinated with lemon caviar, multicolored tomato, mint brousse, sweet and sour pepper raspberry	18 €
Tamaris mussels ravioli with basil, served cold, shellfish aioli emulsion	18 €
Freshness of Petits Farcis stuffed veal, gribiche style, black olives with figs	19 €

TO CHASE

Fish fillet, cooked with favouilles, virgin tomatoes, old-fashioned mustard	28 €
Sea bream back, cooked on the skin, mint basil, pistou soup	27 €
7-hour cooked pork shoulder, barbecue sauce, corn, tomato and spices	27 €
Veal in a verbana crust, mushroom cream, apricot condiment, verbena oil, smoked zucchini	29 €

TO FINISH

Raspberry salad balsamic vinega, gel rose mascarpone, toasted pistachio	12 €
Way of Chanteclair, meringue, praline, almonds, coffee foam	11 €
Poached apricot with lavender, candied kumquat, orange blossom rice cream	11 €
Cheeses plate	12 €

Net prices, excluding drink service, service included