

MENU DU MARCHÉ

Available for lunch only

STARTERS

Duck egg

Local artichokes /Iberian ham/Roasted Iberian bones sauce

Or

Or

Red and yellow tomatoes from the garden

Extra virgin olive oil and orange blossom's water/ fresh almonds/ cherries/old parmesan cheese powder

Or

“Extra fine” local green beans (25€ extra)

Summer truffle / grilled hazelnuts

MAIN COURSES

Line-caught Hake

Green peas/ Stuffed zucchini Niçoise style

Or

Iberian piglet

Candied, serve crunchy / patatas bravas / meat juice

DESSERTS

Jivara milk chocolate triangular,

Banana and lime foam

Or

Red fruits Savoy biscuit

Raspberries cream

59.00€ ttc/personne –Excluding drinks

22.00€ ttc / personne –cheese supplement

27.00€ ttc/personne –Beverage package (2 glasses of wine served with your meal, ½ bottle of mineral water and 1 coffee)

LA SAISON BY ALAIN LLORCA

Menu for the whole table

STARTERS

Fish of the day from Cros de Cagnes bay

in carpaccio / Local cherries / Mullet poutargue

Or

“Provençal” stuffed vegetables

with different gourmet stuffing

MAIN COURSES

Mediterranean’s Sea bass in eggplants crust “niçoise style”

Garden vegetables with “Riviera” tartare

Or

Roasted Veal filet

green peas from Liguria / spring onions / glazed carrots with pea pods

CHEESES SELECTION

with supplement

Our Cheeses Selection by Maitre Antony (Alsace) and local goats cheeses from Peymeinade by Monteiro

DESSERT

Gourmet history about strawberries and wild strawberries, candied, fresh and iced

3 Courses : *Starter, Main Courses, Dessert*

80.00€ ttc

***Cheese supplement**

22€ ttc

4 Courses : *Starter, Both Courses, Dessert*

110.00€ ttc

Surprise Menu by the Chef Alain Llorca

180.00€ ttc

Menu for the whole table

Please feel free to communicate your food restrictions
TAXES AND SERVICE INCLUDED