

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

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 : <i>Starter, Main Courses, Dessert</i>	80.00€ ttc
*Cheese supplement	22€ ttc
4 Courses : <i>Starter, Both Courses, Dessert</i>	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