

Suggestion

“Pan bagnat” and tuna

Octopus Japanese style,
ratatouille vegetables and flowers of zucchini mayonnaise

Crispy poached egg of our hen and sea urchins

“Gran pistau” (wheat pounded) of Nuvia Valley and squid stuffed with herbs

Sanremo prawns steamed on Aigues Mortes salt ,
mandarin drops and onion caramelized

Crispy ravioli stuffed with snails of Nuvia valley and mushrooms soup

Farm piglet roasted, apricot chutney and eggplant with spice

Extra virgin oil ice cream, raspberries coulis

Crispy puff pastry, figs, red wine syrup and salty whipped cream

€ 110,00

per person beverage excluded

our pairings of 4 organic wines **€ 40,00** per persons

our pairings of 6 organic wines **€ 60,00** per persons

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The menu will be served only for the whole table
last order 21,00