



Expression Végétale

«During this delicate journey, let yourself be carried away by the sun-drenched fragrance of our Provençal region, where vegetables are given pride of place and enlivened with the juices, sauces and condiments that the Mediterranean has to offer. »

ARTICHOKE BLOSSOM FROM PROVENCE *

Anchovies, Herbal Lovage

THE PORCINI

Grilled, Mushroom Juices, Bay Leaf
(Only in the 6 dishes menu)

CAULIFLOWER *

Hazelnut blossom, Vegetable Civet Juice

FENNEL

Floral Velvet
(Only in the 6 dishes menu)

CHEESE CELLAR IMMERSION

(With a supplement of 40€ for the 4 dishes menu)

THE SOUFFLÉ

Vanilla from Tahiti, biscuit dough ice cream

OR

NICARAGUAN CHOCOLATE

Sea fennel, Matured olive oil

OR

THE KIWI

Mexican Tarragon, Bronte Pistachio Oil

Menu 4 courses 160€ per person (Available only at lunch)

Menu 6 courses 210€ per person

wine pairing 4 glasses at 10cl 125€ / 6 glasses at 10cl 195€

Our bread is handmade with sourdough
and black petanielle flour from Nice.

Prices net in euros, all taxes and service included





Expression Marine

"A sincere cuisine that evolves with the seasons, showcasing the delights of the Mediterranean... Fish and seafood are revealed in all their finesse and refinement."

MACKEREL *

Kiwi, Aloe Vera

SQUID *

Flavoring Provençal, Marjoram

CATCH OF THE DAY *

Vervain, Gravy of heads

RED MULLET

Mushrooms, Chard, Head Juices
(Only in the 6 dishes menu)

CHEESE CELLAR IMMERSION

(With a supplement of 40€ for the 4 dishes menu)

THE SOUFFLÉ

Vanilla from Tahiti, biscuit dough ice cream

OR

NICARAGUAN CHOCOLATE

Sea fennel, Matured olive oil

OR

THE KIWI

Mexican Tarragon, Bronte Pistachio Oil

Landward side

VENISON TENDERLOIN

Jerusalem Artichokes, Juniper, Peppercorn Sauce
(As an extra for €55 or a replacement for a dish)

Menu 4 courses at 195€ per person *

Menu 6 courses at 260€ per person

wine pairing 4 glasses at 10cl 125€ / 6 glasses at 10cl 195€

Prices net in euros, all taxes and service included