



*Philippe Boucher, « Maître Cuisinier de France »,
and Anthony Iorio, Chef de Cuisine, propose :*

“Auberge Menu”

Starter, Main Course, Dessert – 78 €

Soft-White & Lovingly-Matured Cheeses Supplement – 15 €

*For groups of 4 or more, we invite you to choose the same Menu
for all guests*

*Marinated Prawns with Thai Basil,
Seasonal Vegetables with Tomato Vinaigrette Enhanced with Ginger
Or*

*Selection of Seafood,
Light Anchovy Sauce and Seasonal Vegetables on Toast*

*Provençal Pork Belly cooked with Nori and Black Garlic,
Mild Garlic Cream, Pork Rind Crisps*

Or

*Monkfish à la Meunière
Served with a Light Agata Mashed Potato Puree with Candied Lemon*

*Between Chocolate and Liège Coffee,
Revisited with Provence Almond Foam*

Or

*Chilled and Pan-Sautéed Stone Fruits with Rinquiquin
Light Lavender Cream*