



*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*

*Smoked Sea Bass Fillet as Tataki, Refreshing Condiments
with Cardamom and Lime*

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

*Pan-fried Cod Fillet on a Bread Crust,
Celery, Leek and Peanut*

Coconuts and Valrhona Cocoa Pod and Coconuts Sorbet

Or

Lemon and Lime in Different Textures