



*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*

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*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*

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

*Or*

*Lemon and Lime in Different Textures*