



What our land offers at its very best, I make my own so that I may create a true moment of emotion for you. Here, rarity meets gastronomy, pleasure meets sharing. Discover a selection of exceptional ingredients that I have taken great joy in preparing for you.

PRELUDE

Basmati Rice Feuille-à-Feuille, Lightly Puffed
Crispy Razor Clam & Alpine Tartlet

WILD MUSHROOM EXTRACTION

Tuna Ventresca & Pickled Vegetables

CHILLED LANGOUSTINE ON A HIMALAYAN PINK SALT BLOCK

Cauliflower, Tamarind & Gold Caviar

MULTICOLOURED BEETROOT BLOSSOM

Seared Foie Gras, Horseradish & Black Truffle Essence

STEAMED LINE-CAUGHT SOLE

Baux-de-Provence Olive Grignon & Vin Jaune Elixir

COSTIÈRES PIGEON

Lavender-Honey Glaze, Citrus & Radicchio

COOKED CHEESE COURSE

Termignon Blue, Endives & Black Morello Cherries

FLAME-KISSED GRAND CRU CHOCOLATE

Burnt Mousse, Frozen Liquorice & Black Cardamom

CRISP LEMON WITH SEAWEED

Kalamansi Sorbet, Lemon Vinaigrette & Samphire

SWEET DELICACIES

Tasting Menu - 495€