



## PETIT JARDIN MENU

**Starter, Main, Dessert: 57 €**

**(Lunch and dinner)**

### **Starters**

**Pan fried foie gras, fig chutney with thyme**

Apple sorbet balsamic vinegar and brioche

**Freshness of tomatoes in texture of Claire Bonin**

In jelly, candied, in salad and crabmeat

**Mediterranean bluefin tuna declined in three ways** 

Mariné, en tartare, en tataki et mousse citron basilic, légumes crus



### **Main Courses**

**Poached Monkfish sauce aioli saffron** 

Gnocchi with herbs and seasonal vegetables

**Roasted pigeon in pastilla and its spice juice**

Fine semolina of wheat with raisins and mint

**John Dory fillet, tandoori sesame crust**

Leek fondue, cauliflower cream and virgin sauce



### **Desserts**

*Please order your desserts at the beginning of your meal*