



PETIT JARDIN MENU

Starter, Main, Dessert: 59 €

(Lunch and dinner)

Starters

Marbled Foie Gras, Grapefruit Jelly

Grapefruit chutney with four spices, homemade brioche

Red tuna tartare and tataki with sesame seeds

Peach and balsamic vinegar sorbet

Homemade Octopus and Cuttlefish Ravioli à la Sétoise

Fish soup, aioli espuma



Main Courses

Roasted monkfish with Beetroot flavoured beurre blanc

Yellow beetroot purée with raspberry vinegar



Seared red mullet, taggiasche olive virgin sauce

Fennel declination

Matured « Chuck Flap Angus », veal jus

Green pea and mint purée, stuffed pepper, fried garlic



Desserts

Desserts are to be ordered at the beginning of the meal