

BAR MENU

From 12 p.m. to 3 p.m.

STARTERS

Our Corsican and Spanish Producers:

Shavings of Fennel and Riquette Or Ripe Melon in Season

- The Prosciutto from Corsica 63 €
- The Iberico Bellota-Bellota Ham 65 €
- The Duo to Share (Iberian, Prosciutto Corsica) 83 €

To Eat with Fingertips,

49 €



Raw Vegetables from “Seed’s Plantation”,

With Langoustines, Gambons and Turbot Fritters,

98 €

Aioli, Reduced Tomato Soup and Cajun Sauce for Dipping



Carpaccio of Gamberoni,

55 €

Coral Cream and Sorbet, Limono Medica

SALADS



Vegetable Salad From the “Seed’s Plantation”,

48 €

Condiments from Nice, Myrtle Vinegar Bonito Velvet

(Possibility without Tuna, Eggs and Anchovy)

Caesar Salad,

49 €

Chopped Romaine Accompanied by Smoked Anchovies, Farm

Chicken Supreme, Old-Fashioned French Bread Crisps and Parmesan

Var Tomato Salad with Mozzarella,

49 €

Zesty Marmande Vinaigrette

CAVIAR “ALMA” BY CASPARIAN

Farmhouse Cream,



Delicate Potatoes and Steamed Seasonal Green Vegetables

- 50 gr 250 €
- 125 gr 595 €

THE DISH OF THE DAY

82 €

According to the inspirations and wonders that Mother Nature offers us

FROM THE LAND TO THE SEA



Grilled Catch of the Day,

Served with a Virgin Sauce of Cherry Tomatoes and Scallions

- Local Fish 100 €
- Spiny Lobster from Eric's Fishing 180 €
Depending on the Catch 400 gr to 500 gr
Just grilled or served with spaghetti



Meat from Beautiful Farms,

90 €

Meat Juice Condimented with Shallots,
Herbs with Character or Bearnese

- Normandy Beef
- Lamb from the Mountains
- The Beautiful Farm Poultry

THE SIDES

Each Dish Comes with a Side of Your Choice

Additional Sides 13 €



- Green Vegetables with Fresh Herbs and Soy Sprouts
- Camargue Rice with Cardamom, Bamboo Steamed
- Purée of "Mona Lisa" Potato or With Olives and Marjoram
- Matchstick French Fries
- Heart of Sucrine
- Penne or Tagliatelle Al Pomodoro
- Chickpea Panisse with Fleur de Sel

PASTA

Penne, Spaghetti or Tagliatelle,

Served with the Sauce of Your Choice:

- Grandma's Pomodoro Sauce and Basil 46 €
And Mozzarella di Bufala (Possibility without Mozzarella)
- Veal and Beef Bolognese, 50 €
with Marjoram and Parmesan
- Spiny Lobster Cappelletti from the Cap Lardier, 95 €
Broth of the Heads perfumed with Verbena, Girolles, Zucchini

GOURMAND BREADS

Served with Matchstick French Fries and Sucrine Lettuce with Vinaigrette

Club Sandwich "Cheval Blanc" style, 49 €

Thin Crunchy Slices of Bacon

15 minutes of Preparation

Beef Cheeseburger (200gr), 84 €

Onion Marmalade, Oregano and Tomatoes,

Scamorza and Grilled Bacon

10 to 25 Min of Preparation Depending on The Cooking

Truffle Croque-Madame With Brown Bread, 95 €

Superior White Ham, Comté Cheese, and Organic Farm Egg,

Preparation à la Minute, Baked in the Bread Oven

20 Minutes of Preparation

THE DAIRY

Tomme of Sheep, Cow or Goat 30 €

Mesclun Salad Seasoned with Gourmand Vinaigrette

THE SWEET CRAVINGS

Millefeuille with Quince, 32 €

Orange Blossom Ice Cream and Rosemary Whipped Cream

  **Frosted Lemon from Menton,** 32 €

Cloudy Bellet Wine, Enhanced with Basil

 **Iced Nougat with Citrus Fruits,** 32 €

Refreshing Lemonade with Infused Zests

Grand Cru Chocolate Souffléed Tart, 34 €

Cervione Hazelnut Ice Cream

Dessert of the Day, 32 €

Depending on the Season and Our Pastry Chef



Vegan



Gluten Free



Lactose Free



THE CHILDREN'S CORNER

STARTERS

32 €

Beef Clear Soup, Alphabet Pasta


 Tomato and Cucumber Salad

 Rock Melon

PASTA

34 €






Penne, Spaghetti or Coquillettes with the Sauce of Your Choice:

- Veal and Beef Bolognese, Marjoram and Parmesan
- Carbonara with Superior Ham, French Bacon and Organic Egg Yolk
-  • Al Pomodoro with Basil, Plain or Served with Mozzarella di Bufala


MAIN COURSES

36 €

Served with a side of your choice

-  • Minced Beef Steak, Plain or Served with Beef Jus
-  • Homemade Chicken Nuggets
-  • Catch of The Day, Prepared to Your Liking: Steamed, Roasted or Grilled
-  • Homemade Breaded Fish
-  • White or Cured Ham

THE SIDES

- Plain Mash Potato
-  • Green Vegetables Purée
-  • Carrot Purée
-  • Steamed Vegetables
-  • Rice
-  • Fries

DESSERTS

Vanilla, Chocolate or Caramel Ice Cream

24 €

Strawberry, Raspberry, or Lemon Sorbet

24 €

 Plain Strawberry Platter

32 €

Kindly Note That Cheques Are Not Accepted.
Net Prices, Tax and Service Included. Price Excluding Drinks.
All Meats and Meat-Based Are Guaranteed French, Spain, Italy and Holland Origin by Our Producers.
Salmon Comes from Norway, Caviar Comes from Himalaya.
Kindly Inform Us of Any Dietary Restrictions or Allergies. A list of allergens is available on request.

BAR MENU

From 3 p.m. to 6 p.m.





STARTERS

Our Corsican and Spanish Producers:

Shavings of Fennel and Riquette or Ripe Melon in Season

- The Prosciutto from Corsica 63 €
- The Iberico Bellota-Bellota Ham 65 €
- The Duo to Share (Iberian, Prosciutto Corsica) 83 €

To Eat with Fingertips, 49 €

-    Raw Vegetables from “Seed’s Plantation”,
-  With Langoustines, Gambons and Turbot Fritters, 98 €
- Aioli, Reduced Tomato Soup and Cajun Sauce for Dipping

-  **Carpaccio of Gamberoni,** 55 €
- Coral Cream and Sorbet, Limono Medica

SALADS

-  **Vegetable Salad From the “Seed’s Plantation”,** 48 €
- Condiments from Nice, Myrtle Vinegar Bonito Velvet
- (Possibility without Tuna, Eggs and Anchovy)

Caesar Salad, 49 €
Chopped Romaine Accompanied by Smoked Anchovies, Farm
Chicken Supreme, Old-Fashioned French Bread Crisps and Parmesan

Var Tomato Salad with Mozzarella, 49 €
Zesty Marmande Vinaigrette


CAVIAR “ALMA” BY CASPARIAN

- Farmhouse Cream,
-   Delicate Potatoes and Steamed Seasonal Green Vegetables
- 50 gr 250 €
- 125 gr 595 €

PASTA

Penne, Spaghetti or Tagliatelle,

Served with the Sauce of Your Choice:

- Veal and Beef Bolognese, 50 €
With Marjoram and Parmesan
- Carbonara With Superior Ham, 50 €
French Bacon and Organic Egg Yolk
- Grandma's Pomodoro Sauce, 46 €
Basil, Tomato and Mozzarella di Bufala
 (Possibility without Mozzarella)

GOURMAND BREADS

Served with Matchstick French Fries and Sucrine Lettuce with Vinaigrette

Club Sandwich "Cheval Blanc" Style, 49 €
Thin Crunchy Slices of Bacon
15 minutes of Preparation

Beef Cheeseburger (200gr), 84 €
Onion Marmalade, Oregano and Tomatoes,
Scamorza and Grilled Bacon
10 to 25 Min of Preparation Depending on The Cooking



Truffle Croque-Madame With Brown Bread, 95 €
Superior White Ham, Comté Cheese and Organic Farm Egg,
Preparation à la Minute, Baked in the Bread Oven
20 Minutes of Preparation

THE DAIRY

Tomme of Sheep, Cow or Goat 30 €
Mesclun Salad Seasoned with Gourmand Vinaigrette

THE SWEET CRAVINGS

Millefeuille with Quince, 32 €
Orange Blossom Ice Cream and Rosemary Whipped Cream

  **Frosted Lemon from Menton,** 32 €
Cloudy Bellet Wine, Enhanced with Basil

 **Iced Nougat with Citrus Fruits,** 32 €
Refreshing Lemonade with Infused Zests

Grand Cru Chocolate Souffléed Tart, 34 €
Cervione Hazelnut Ice Cream

Dessert of the Day, 32 €
Depending on the Season and Our Pastry Chef



Vegan



Gluten Free



Lactose Free

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BAR MENU

From 7 p.m. to 10 p.m.

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- The Duo to Share (Iberian, Prosciutto Corsica) 83 €

To Eat with Fingertips,



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With Langoustines, Gambons and Turbot Fritters,

Aioli, Reduced Tomato Soup and Cajun Sauce for Dipping

49 €

98 €



Carpaccio of Gamberoni,

Coral Cream and Sorbet, Limono Medica

55 €

SALADS



Vegetable Salad From the “Seed’s Plantation”,

Condiments from Nice, Myrtle Vinegar Bonito Velvet

(Possibility without Tuna, Eggs and Anchovy)

48 €

Caesar Salad,

Chopped Romaine Accompanied by Smoked Anchovies from Spain,
Farm Chicken Supreme, Old-Fashioned French Bread Crisps and
Parmesan

49 €

Var Tomato Salad with Mozzarella,

Zesty Marmande Vinaigrette

49 €

CAVIAR “ALMA” BY CASPARIAN

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Delicate Potatoes and Steamed Seasonal Green Vegetables

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- Normandy Beef
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THE SIDES

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Plain or Served with Mozzarella di Bufala


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 • Green Vegetables Purée

 • Carrot Purée

 • Steamed Vegetables

 • Rice

 • Fries

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