



Le Menu

Trout from the countryside marinated and slightly smoked by ourselves,
pickles and sour sauce

Duck Foie gras from Robert Dupérier semi-cooked with truffles

Raw Mediterranean seabass with citrus

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Roasted Turbot, seasonal vegetables hollandaise mousse

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Farm les Galinettes stuffed Poultry, mash potatoes with Haut-Var truffles,
red wine jus

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Yule log, chocolate and Piémont hazelnuts

75€

For children: 35€

