

To share or not

LA TARTINE, seasonal mushrooms, fourme d'Ambert, leek fondue 26€

PIZZA with porcini mushrooms and smoked scamorza 39€

BUTTERNUT CREAM. foie gras and fried chestnuts and cream of bacon 28€

STEAMED ARTICHOKE. green bean salad with walnuts 22€

PRAWN AND SPINACH SALAD, truffle-flavoured vinaigrette, yuzu, Grana Padano 28€

LETTUCE HEART. SNOW CRAB, roasted apples, avocado and hazelnut vinaigrette 39€

SEA BASS TARTAR. mango, pomegranate, avocado and coriander 28€

CALAMARI sautéed with parsley 22€

WARM OCTOPUS SALAD. apples with smoked chilli and coriander 25€

BLUE LOBSTER ROLL 28€

Main courses

VEAL CHOP. morels and mashed potatoes with old fashioned mustard 44€

ROASTED SOLE FILLET, candied fennel, orange butter and fennel salad 39€

SCALLOPS, raspberry gel, lemon gnocchi and beetroot coulis 49€

GARDEN OF ROASTED VEGETABLES, shiitake, tofu and hot miso broth 39€ **V**

MELANOSPORUM TRUFFLE PASTA, grilled ham and Beaufort 38€

Exceptional fish

BEAUTIFUL SOLE MEUNIERE, or simply grilled 64€ Végétarien

CATCH OF THE DAY 95€/2PERS Végétarien

Exceptional meats

ROASTBEEF, grandmother's garnish 46€/1PERS OR 92€/2PERS

SLOW ROASTED SHOULDER OF LAMB WITH SPICES. bulgur, tomatoes and coriander (2pers) 92€

FARM HOUSE CHICKEN. Whole roasted with Melanosporum truffle (2p) 118€

Side dishes

STEAMED VEGETABLES V 9€ V

MESCLUN 9€ V

BULGUR V 9€ V

PUREE 9€

MELANOSPORUM TRUFFLE MASHED POTATOES 18€

FRIES 9€ V

GRANA PADANO FRIES 9€

SPICY FRIES 9€

SWEET POTATO FRIES 9€

MELANOSPORUM TRUFFLE FRIES 18€

And finally

A very intense raspberry 14 €

Wonderful mango, passion fruit, coconut and coriander 14 €

Molten chocolate and caramel cake, banana ice cream 14€

Tropezina's Tropezienne , butternut 14€

Pear delicacy 14€

Homemade vanilla ice cream and its toppings 28 €

Mulled wine Granita 10€

Grapefruit granita and Martini Bianco 10€