








Starters

Octopus carpaccio with candied ginger and sesame, Thai broth		23 €
Seasonal vegetable bouquet, candied onions with grenadine		19 €
Shrimp ravioli with Jerusalem artichokes and coriander, roasted hazelnut foam		22 €
Parsnip cream, boiled leeks with dressing and shiitake mushrooms		20 €

Fish

Monkfish stew with Spanish red wine, small carrots with coffee		36 €
Pearly cod, spinach and local arugula sour dressing		33 €
Lacquered sea bream "aiguillettes" with orange juice, steamed in a banana leaf		33 €

WE ARE PROUD OF OUR PRODUCTS



All our meats are certified from France and EU



We preferably use fruits and vegetables produced in our region and without any chemical or pesticides




Our bread is produced organically



Our olive oil Le Patio is flavored with lemon and produced in Menton

Meat

- Free-range chicken roll with honey, apple and potatoes roasted with fresh thyme  32 €
- Smoked rabbit loin with rosemary, soft salsify with a rich jus 34 €
- Beef chuck cooked in red wine, young leek and potatoes with candied lemon from the countryside 36 €

Veggie


- Steamed vegetables, red curry foam, and pineapple  28 €

Desserts

- Chocolate and cacao 1000 feuilles  16 €
- Baba with limoncello, yuzu sorbet 16 €
- Pear Pavlova flambeed with brandy  16 €
- Apple and kiwi crumble, hazelnut ice cream 15 €

Damien Andrews



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*If you have any allergies or intolerances, please inform us at the beginning of your order
Net prices, including taxes and service - Cheques are not accepted*