

## Appetizers

Provençal-Style Gratinated Mussels	17,00 €
Tapenade and Anchoïade with Crudités	17,00 €
Vegetable Tempura with Thai Sauce	17,00 €

## Starters

Sardine mousse with olive tapenade	22,00 €
Rock fish soup	22,00 €
chargrilled sun vegetables	22,00 €
Roasted John Dory with mild chorizo jus	22,00 €
Caramelized sun vegetable tarte tatin	22,00 €

## Main Courses

*Served with vegetables infused with Provençal flavors*

Monkfish Bourride	37,00 €
John Dory with Chorizo Jus and Grilled Leeks	37,00 €
Veal Tenderloin with Chocolate and Chili	38,00 €
Rack of Lamb with Orange Blossom	38,00 €
Vegetable Stew with Pistou (Vegan Dish)	35,00 €
Charcoal-Grilled Specialties	
“Cote de boeuf”, Prime rib to share (for 2 people)	90,00 €
Corsican Veal Chop	39,00 €
Catch of the day	12€ per 100g
Chargrilled giant king prawns	15€ per 100g
Mediterranean “ langouste” Spiny Lobster	24 per 100g

"Taxes and service included"  
*All our products may contain allergens.*

## Cheeses

Selection of Aged Cheeses 18,00 €

## Desserts

Molten Chocolate Cake with “Chouchou”

Ice Cream (Caramelized Peanuts) 16,00 €

Strawberry and Basil Tart 16,00 €

Citrus and Pine Nut Salad with Moroccan Sorbet

(Mint and Toasted Pine Nuts) 16,00 €

Artisanal ice creams (2 scoops) :

chocolate, vanilla, strawberry, coffee, rum raisin, pine sap–pine nut, caramelized  
peanut praline 12,00 €

Artisanal sorbets (2 scoops) :

lemon, mango, citrus, Espelette pepper cocoa, Moroccan mint tea, lychee  
raspberry 12,00 €

## Children's Menu – €25

"One main dish and one ice cream of your choice"

Chicken Fillet

Ground Beef Patty

Fish Fillet - Served with French fries or seasonal vegetables

2 scoops of ice cream

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