

SUMMER À LA CARTE

TUESDAY TO SUNDAY INCLUDED
DISHS MARKED WITH THIS SYMBOL * ARE INCLUDED IN YOUR POOL BREAK PACKAGE.
YOU MAY CHOOSE ANOTHER DISH FROM THE MENU FOR AN ADDITIONAL CHARGE.

" EARTH, SEA, SUN " (STARTERS)

Sea Bream Ceviche	28
<i>Smoked Scamorza, edamame, wakame, lime vegetable broth, candied tomato, finger lime</i>	
Pumpkin *	22
<i>Pumpkin cappuccino, pumpkin seed praline, croutons</i>	
Duck Foie Gras	29
<i>Duck foie gras entremet, fine beetroot port jelly, pear</i>	
Apulian Burrata	24
<i>Assortment of heirloom tomatoes, pine nut vinaigrette, basil and virgin olive oil</i>	
Sea Bass *	27
<i>Mediterranean sea bass poached in white wine, red cabbage, whole grain mustard sauce</i>	

" EARTH AND SEA " (MAIN COURSES)

Free-Range Chicken Supreme *	28
<i>Slow-cooked Grenobloise style, potato mousseline</i>	
Ravioli	28
<i>Prawn ravioli, cooked oyster mushrooms, rockfish soup emulsion</i>	
Meagre Fillet	34
<i>Pumpkin purée, grilled broccoletti, samphire</i>	

TO SHARE

Beef Cheek * (for 2 people)	56
<i>Grandmother-style stew, potato gnocchi</i>	
Suckling Pig Shoulder (for 2 people)	59
<i>Cooked in court-bouillon with its braising jus, potato purée</i>	
Lamb Shoulder (for 3 to 4 people)	120
<i>7-hour spoon-tender confit with savory and garden thyme, fricassee of baby potatoes and unpeeled garlic</i>	

" THE MARKET "

Risotto	29
<i>Creamy risotto with baby vegetables, braised chicken wings, duck foie gras shavings</i>	
Fregola sarda	30
<i>Creamy, wild mushroom fricassee</i>	
Girasoli	32
<i>Tuber aestivum truffle, mushroom cream, Parmigiano Reggiano shavings</i>	



All our products are « Homemade »

The list of mandatory declarable allergens present in our recipes is available upon request.
Prices include VAT and service.

SUMMER À LA CARTE

TUESDAY TO SUNDAY INCLUDED
DISHS MARKED WITH THIS SYMBOL * ARE INCLUDED IN YOUR POOL BREAK PACKAGE.
YOU MAY CHOOSE ANOTHER DISH FROM THE MENU FOR AN ADDITIONAL CHARGE.

“ OUR CHEESEMONGER’S CRAFT “ 15

Cheese selection, black cherry jam with Espelette pepper, and mixed salad with walnut oil

“ TIME FOR SWEETS “ (TO BE ORDERED AT THE BEGINNING OF THE MEAL)

Floating Island * 13

Textured English cream and crispy gavotte, raspberry ice cream

Pineapple 16

Roasted, wildflower honey caramel, verbena ice cream, chocolate soil

Vanilla * 14

Bourbon vanilla crème brûlée

The Finger 16

Chocolate duo, crunchy praline feuillantine, fromage blanc ice cream

Gourmet Plate 18

Chef’s inspiration

Ice Cream and Sorbet Assortment • 1 / 2 / 3 scoops * 5 / 7 / 10

Ice creams: vanilla, coffee, chocolate, salted butter caramel, rum-raisin, coconut

Sorbets: lemon, mango-passion, raspberry-strawberry

KIDS MENU 25

MAINS

- **Bolognese Pasta** *Rummo mezzì rigatoni, beef, tomato sauce, carrots*
- **Neapolitan Pasta** *Rummo mezzì rigatoni, tomato sauce, basil*
- **Minced Beef Steak & Fries** *Beef steak, homemade fries, salad*

DESSERTS

- Two-scoop **ice cream** cup
- A fresh **fruit**

+ ONE SOFT DRINK



All our products are « **Homemade** »

The list of mandatory declarable allergens present in our recipes is available upon request.
Prices include VAT and service.