

Autumn
Florent Pietravalle



Open Friday to Monday
12:00pm - 1:00pm / 7:30pm - 8:30pm

<i>Lunch Menu*</i>	<i>135€</i>
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<i>Autumn Menu</i>	<i>190€</i>
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<i>Menu of Exception</i>	<i>225€</i>
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<i>Huntsman's Menu</i>	<i>300€</i>
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**Except weekends and public holidays*

Huntsman's Menu

*Game terrine,
garden vegetables marinated in wine vinegar* 60€

*Mallard duck
offal, charcoal-grilled Brussels sprouts and country bread* 80€

*Fallow deer,
lard and turnip tournedos with Hunter's Sauce* 90€

*Wild boar,
chestnuts, sea urchin and grapefruit* 80€

*Grouse,
larded and marinated in wine marc, aubergine and elderflower vinegar* 90€

*Hare à la royale,
caviar* 150€

*Roe deer,
pithivier, eel and bitter salad* 145€

Starter

<i>"Roustido" grilled bread with olives, bacon-aged caviar</i>	60€
<i>Le Jardin, grilled bluefin tuna, steamed leek, Louise vinaigrette</i>	50€
<i>Cuttlefish, cured lard, wild pepper sauce and oxidative wine</i>	55€
<i>"Mesclun", garden vegetables, "anchoïade" and pork ragout</i>	45€

Main dishes

<i>Grilled poached crustaceans, "pieds paquets" ragout, and carrots salad</i>	110€
<i>Daily catch, koji risotto, Malabar spinach</i>	90€
<i>Veal sweetbread, meunière style, eel from Camargue, artichoke and sea anemone panisse</i>	85€
<i>Lamb, wild hill-herbs "pissalat", slow-braised caillette</i>	90€
<i>Coste cheese selection</i>	25€

Dessert

<i>Origin, milk texture</i>
<i>Roasted chocolate, olive oil, Camargue rock salt</i>
<i>Agrumes, macération de fleurs d'orange</i>

Prices are in euros and exclude drinks. Taxes and service charge included.

A list of allergens is available on request from our staff.

Information regarding the origin of our meat is available on request.