

MENU

TO START

EGG	18€
Soft in the heart, peas and fava beans, bread « mouillette » with Colonata bacon	
EUROPEAN LOBSTER	26€
Ravioli style, lobster heads velouté and red beetroot	
SEA BASS	18€
Marinated with lime, bell peppers virgin sauce and « Poutargue » from Martigues	
FOIE GRAS	22€
Candied with soft spices, apple and rhubarb	

LES ROCHES BLANCHES GARDEN

LOCAL FRUITS AND VEGETABLES	18€
Raw and cooked, quinoa taboulé, vinaigrette « du mendiant »	
PURPLE ARTICHOKE FROM PROVENCE	22€
Different textures, summer truffle and « barigoule » juice	
PROVENCAL GREEN ASPARAGUS	26€
Served crunchy, local olive oil and tangy cream	

ENSUITE...

CLAMS	22€
Garlic and parsley, Ail et persil, squid ink spaghettis, « marinière » emulsion	
RED MULLET	28€
Just the filets, snacked, fennel in different textures, sea rock jus	
PELAMIDE	26€
Roasted with thyme, thin olive ratatouille and slices of bonite fish with vinaigrette	
EUROPEAN LOBSTER	60€
Roasted with butter, rice of Camargue risotto style, summer truffle, strong jus	
LAMB FROM THE ALPILLES	32€
The chops, saddle and kidneys, peas and fava beans, thyme jus	
CHICKEN	24€
The supreme, potato purée and crunchy green asparagus, jus Corsé	

*Allergen list is available upon request
NET Prices, VAT included*

PIECES FROM THE SEA

The whole fish presented to you and prepared for you,

The selection depends of what the sea has to offer ...

12€ per 100 grams

SEA BASS

SEA BREAM

JOHN-DORY

ST-PIERRE

....

TO GO WITH OUR PIECES FROM THE SEA

Potato mousseline	6€	Olive ratatouille	6€
Barigoule artichokes in two textures	9€	Peas and fava beans with olive oil	6€
Fennel in two textures	6€	Green asparagus	9€
Quinoa taboulé	6€		

Dairy

Affinated cheese selection, condiments and salad **16€**

TO FINISH IN A SWEET WAY

LITCHI **14€**

The soufflé and its sorbet

AGRUMS **14€**

Delicately prepared in different ways

CHOCOLATE **16€**

Grué de cacao and passion fruit

Ice cream and sorbet **4€ per scoop**

Florian Cano

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