

## STARTERS

Scallop  
chicory, walnuts and turmeric 60 €

Lobster Lasagna  
tarragon, spinach and spianata 110 €

Provencal Caillette  
pig's knuckle confit 45 €

## FISHES

Mediterranean Sea Bass  
red Provence wine and spiced pear 85 €

Sole with Lemon from Menton  
butter flavoured 98 €

Scorpion Fish and Olives from Nice  
tomatoes-basil (30 mn, for 2) 175 €

Spiny Lobster  
green pepper and "panisses" 195 €

## MEATS

Squab and Lettuce  
creamy parmesan 80 €

Milk-fed Lamb Cutlets  
thyme and tangy chickpeas 85 €

Beef Fillet  
with roasted Kampot pepper 99 €

Entrecôte  
bone marrow on melba toast, red wine sauce 95 €

Milk-fed Veal Chop  
shimeji and salsities (30 mn, for 2) 175 €

ALL OUR BREADS ARE HOMEMADE BY OUR BAKER

*Les Ambassadeurs*  
by Christophe Cussac

## « FINES BOUCHÉES »

Sea-Bream Tartare  
caviar cannelloni 85 €

Mediterranean Blue Crab  
green wheat and herbs salad 40 €

Marinated Sardine  
caviar and lemon from Menton 55 €

Tuna and Red Pepper  
ham, bergamot and peperoncino 40 €

Scallop  
chicory, walnuts and turmeric 39 €

Chestnut Royale  
black truffle and foie gras 42 €

Florentine Egg  
caviar, spinach and wasabi 92 €

Maltaise Langoustine  
fried broccolini 85 €

Duck Foie Gras  
small sprouts with velvety balsamic 35 €

Saffron Mussels  
soup and smoked paprika 25 €

Lobster Lasagna  
tarragon, spinach and spianata 70 €

Mediterranean Sea Bass  
red Provence wine and spiced pear 45 €

Squab and Lettuce  
creamy parmesan 55 €

Milk-fed Lamb and Cutlets  
thyme and tangy chickpeas 55 €

Veal Sweetbread  
sorrel and black truffle 59 €

LIST OF ALLERGENS AVAILABLE ON REQUEST

*Les Ambassadeurs*  
by Christophe Cussac

## LA DÉGUSTATION

255 €

Sea-Bream Tartare  
caviar cannelloni

Scallop  
chicory, walnuts and turmeric

Chestnut Royale  
black truffle and foie gras

Lobster Lasagna  
tarragon, spinach and spianata

Mediterranean Sea Bass  
red Provence wine and spiced pear

or

Squab and Lettuce  
creamy parmesan

or

Milk-fed Lamb Cutlets  
thyme and tangy chickpeas

~

Cheeses  
fresh and aged

~

Lemon Tart  
basil sorbet

The Trolley  
tarts and sweat delicacies

FOR THE ENTIRE TABLE

*Les Ambassadeurs*  
by Christophe Cussac

## CHEESES

fresh and aged 30 €

## DESSERTS

The Trolley  
tarts and sweat delicacies 32 €

~

Apple « Granny »  
Cazette and ginger 32 €

Smoked Chocolate  
crunchy « gavotte » 32 €

Yuzu Pear  
tonka beans 32 €

Lemon Tart  
basil sorbet 32 €

Soufflé  
« Grand Marnier » 32 €

## LES MIGNARDISES

macaron « Monaco » and assorted homemade chocolates