

## STARTERS

### Red Prawns

rosemary burrata in a summer salad 95 €

### Caviar and Organic Egg

« à la coque » style with a courgette flower 115 €

### Lobster Lasagna

tarragon, spinach and spianata 110 €

### Petits Farcis

vegetables and pork shank 45 €

## FISHES

### John Dory and Artichoke

coriander broth 85 €

### Sole

butter flavored with Menton lemon 98 €

### Scorpion Fish and Olives from Nice

tomatoes and basil (30 mn, for 2) 175 €

### Sea Food

« Arroz de Calasparra » with saffron and soubressade 80 €

## MEATS

### Baby Pigeon

baby gem and parmesan 80 €

### Milk fed Lamb Cutlets

thyme and chickpeas 85 €

### Beef Fillet

Kampot pepper sauce 99 €

### Entrecôte

bone marrow on melba toast, red wine sauce 95 €

### Veal Chop

ceps mushrooms and gravy (30 mn, for 2) 175 €

ALL OUR BREADS ARE HOMEMADE BY OUR BAKER

*Les Ambassadeurs*  
by Christophe Cussac

« FINES BOUCHÉES »

Organic Egg  
ratatouille 29 €

Garden Peas-Bacon-Carrots  
orange jelly 27 €

Sea-Bream Tartare  
caviar cannelloni 85 €

Mediterranean Blue Crab  
green wheat and herbs salad 40 €

Marinated Sardine  
caviar and lemon from Menton 55 €

Red Mullet « Tian »  
courgettes from Nice 45 €

Tomato and Baby Squid  
roasted « guanciaie » 38 €

Langoustine  
french beans and « Maltaise » 85 €

Lobster Lasagna  
tarragon, spinach and spianata 70 €

John Dory and Artichoke  
coriander broth 50 €

Baby Pigeon  
baby gem and parmesan 55 €

Milk fed Lamb and Cutlets  
thyme and chickpeas 55 €

Veal Sweetbread  
sorrell and girolles mushrooms 47 €

LIST OF ALLERGENS AVAILABLE ON REQUEST

## LA DÉGUSTATION

295 €

Sea-Bream Tartare  
caviar cannelloni

Langoustine  
french beans and « Maltaise »

Tomato and Baby Squid  
roasted « guanciale »

Lobster Lasagna  
tarragon, spinach and spianata

John Dory and Artichoke  
coriander broth

Baby Pigeon  
baby gem and parmesan  
or

Milk fed Lamb Cutlets  
thyme and chickpeas

~

Lemon Tart  
basil sorbet

The Trolley  
tarts and indulgences

FOR THE ENTIRE TABLE

## CHEESES

fresh & aged 30 €

## DESSERTS

The Trolley  
tarts and indulgences 32 €

~

Apple « Granny »  
Cazette and ginger 32 €

Smoked Chocolate  
crunchy « gavotte » 32 €

Caramelised Feuillet  
wild strawberries and vanilla cream 32 €

Lemon Tart  
basil sorbet 32 €

Soufflé  
« Grand Marnier » 32 €

## LES MIGNARDISES

macaron « Monaco » and assorted homemade chocolates