

STARTERS

Red Prawns
rosemary burrata in a summer salad 95 €

White Asparagus
"Montpellier" butter 55 €

Lobster Lasagna
tarragon, spinach and spianata 110 €

Petits Farcis
vegetables and pork shank 45 €

FISH

Monkfish and spelt
crab stock and chard 69 €

John Dory and Summer Savoury
broadbean broth 85 €

Sole with Lemon from Menton
butter flavoured 98 €

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

Sea Food
« Arroz de Calasparra » with saffron and soubressade 80 €

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
morels mushrooms gravy (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 €

Garden Peas-Bacon-Carrots
orange jelly 27 €

Tuna and Red Pepper
ham, bergamot and peperoncino 40 €

White Asparagus
"Montpellier" butter 29 €

Frog Legs
sweet garlic and parsley 45 €

Florentine Egg
caviar, spinach and wasabi 92 €

Maltaise Langoustine
green beans 85 €

John Dory and Summer Savoury
broadbean broth 45 €

Lobster Lasagna
tarragon, spinach and spianata 70 €

Monkfish and Spelt
crab stock and chard 39 €

Squab and Lettuce
creamy parmesan 55 €

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

Veal Sweetbread
morels and sorrel 59 €

LIST OF ALLERGENS AVAILABLE ON REQUEST

Les Ambassadeurs
by Christophe Cussac

LA DÉGUSTATION

255 €

Sea-Bream Tartare
caviar cannelloni

Red Prawns
rosemary burrata in a summer salad

White Asparagus
"Montpellier" butter

Lobster Lasagna
tarragon, spinach and spianata

John Dory and Summer Savoury
broadbean broth

or

Squab and Lettuce
creamy parmesan

or

Milk-fed Lamb Cutlets
thyme and tangy chickpeas

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Cheeses
fresh and aged

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Lemon Tart
basil sorbet

The Trolley
tarts and sweet delicacies

FOR THE ENTIRE TABLE

Les Ambassadeurs
by Christophe Cussac

CHEESES

fresh and aged 30 €

DESSERTS

The Trolley

tarts and sweet delicacies 32 €

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Apple « Granny »

Cazette and ginger 32 €

Smoked Chocolate

crunchy « gavotte » 32 €

“Ciflorette” Strawberry

anise and farmed yoghurt 32 €

Lemon Tart

basil sorbet 32 €

Soufflé

« Grand Marnier » 32 €

LES MIGNARDISES

macaron « Monaco » and assorted homemade chocolates