



LE JARDIN D'HIVER

MEDITERRANEAN MENU

STARTERS

Melon gazpacho, cucumber tartare with dill	150
Bluefin tuna carpaccio Italian style on its tomato bed and crunchy vegetables	180
Crab cannelloni with citrus, tart spring salad	190
Sautéed Foie gras, corn cream and popcorn	190
Prawn tartar, hot and cold, green apple and ginger	190
Supion salade à la provençale	190

MAIN COURSES

Linguine with vongole	190
Thai gambas ravioli, coconut milk and ginger espuma	190
Fried red mullet with pesto, stuffed zucchini flower Nicoise style, spicy roasted tomato juice	210
Roasted crab risotto and lobster bisque	220
Roasted beef fillet with herbs, served with fried polenta with Parmesan, vegetables cocotte, beef jus with porto	240
Ballotine lamb fillet, roasted with eggplant, stuffed with olives and pine nuts and tian of Nicois vegetables	240
Royal sea bream cooked unilaterally, Ragout of fennel fane, asparagus and artichoke, virgin sauce	290
The real bouillabaisse	320
Sea Bass in salt crust, grilled vegetables, virgin sauce (2 people)	1000

DESSERTS

Grapefruit Pavlova	90
Fennel with fermented milk, hazelnut and caramel chips	90
Red fruit soup, mint and vanilla ice cream	90
Pear Belle Hélène with oriental flavours	90
Chocolate fondant and vanilla ice cream	90