



Our chef Tom Meyer is a true artist
He creates fabulous dishes
using only the finest produce.

When you see the dishes he creates
you will be very keen to taste them!

Delicate flavours enhanced
by the natural colours of
the food in each dish
will make your
experience with
us something
outstanding that you
will always remember.

Prices in euros, taxes and service included
Payment accepted: Espèces, Visa, Mastercard, American Express, JCB
Relais & Châteaux gifts certificate, Travellers, Diners

Mediterranean mulet

Basil, shrimps aquarelle

Cherry tomato

Green melon, myrtle, summer purslane water

Sardine

Sea fennel, shades of green

Catch of the day

Pissalat condiment, pink pepper, coriander

Veal

Fig leaves from our garden, tertiary aromas

Mexican vanilla

Champagne, crispy Arlette

Horizon • 220€

Sentier du littoral • 140€

Available every day except on Sunday and Bank holidays.