



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

### **Cherry tomato**

Green melon, myrtle, summer purslane water

### **Wagyu beef**

Smoked broth, cucumber, mint

### **Porcini mushroom**

Blackberry, hazelnut, geranium rosat

### **Gamberoni**

Mirabelle plum with yellow wine, meadowsweet, saffron

### **Catch of the day**

Pissalat condiment, pink pepper, coriander

### **Veal**

Fig leaves from our garden, tertiary aromas

### **Fig**

Wild blueberries, blackcurrant sage sorbet

### **Mexican vanilla**

Champagne, crispy Arlette

**Horizon • 340€**

 **Sentier du littoral • 270€**