

Café du jardin

Starters

Local fish « Crudo »	42 €
Creamy Burrata and tomatoes	29 €
Italian Gaspacho, ricotta with herbs	27 €
Stracciatella Focaccia with truffled ham	37 €
Mixed salad, cherry tomatoes, parmesan cheese, balsamic cream dressing	18€

Wood Oven

Sea bream Filet Virgin sauce and seasonal vegetables	40 €
Beef Tagliata Baby potatoes and thyme juice	52 €

Pizzas

Margherita Tomatoe sauce, mozzarella, basil and olive oil	26 €
Regina Tomato sauce, mushrooms, ham, mozzarella and basil	29 €
Parma Tomato sauce, cured ham, rocket, parmesan cheese, mozzarella and basil	30 €

Pizzas

Diavola Piquillos tomato sauce, spianata, candied tuna, Citrus fruit, mozzarella and basil	32 €
Octopus Artichoke cream, confit artichoke, grilled octopus, basil and lemon	36 €
Quattro formaggi Tomato sauce, mozzarella, goat cheese, scamorza, and gorgonzola	27 €
Quattro Stagioni Tomato sauce, grilled seasonal vegetables, mozzarella, and basil	28 €
Truffle Truffle ricotta, mozzarella, truffled ham, truffle burrata, and summer truffle	50 €

Desserts

Desserts by our pastry chef Florent Margaillan (per piece).	18 €
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Arnaud Faye, our executif chef, assisted by his team wish you an excellent time with us.

TAX & SERVICES INCLUDED