



# THE RIVIERA AS INSPIRATION

Its lush gardens, its endless azure, its breathtaking heights

Inspired by the nature that surrounds him, Mauro Colagreco and his team invite you to (re)discover the Mediterranean, to savor its rich and sun-drenched terroir through a creative, sensitive, and poetic approach.

In constant motion, the dishes offered on the menu are crafted in tune with the seasons, the catch of the day, and the harvests from our local producers.

*Please note that the following menus are subject to change with the seasons, new arrivals and the Chef's inspiration.*

# HORIZONS

Menu in 7 courses

195

*Setting course for the horizon, the Mediterranean unveils  
its riches beneath the vast sky and endless sea.*

Rockfish

Crudo style, pistachio pesto, citrus infusion and garum, nasturtiums.

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Camargue shellfish

Stewed, bouillabaisse style, Sospel saffron.

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Morel mushroom stew with Vin Jaune  
Spelt from Haute Provence, wild garlic oil.

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Wild-caught fish from our coast

Braised with olives, Gourdon asparagus, preserved lemon, basil, bagna cauda sauce.

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Corsican tiger style veal

Rack of veal, Bandol wine stew jus, foie gras, carrots.

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Cheese trolley

(25 euros extra charge)

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Rhubarb

Candied in its own tangy ginger juice, herbed fromage blanc sorbet.

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Floating island

Like a calisson, lemon balm custard, kumquat.

# MIRAGES

Wine pairing in 6 glasses • 8cl

130

List of possible allergens: Gluten, Crustacean, Egg, Peanut, Soy, Dairy, Nuts, Celery, Mustard, Sesame, Sulphites, Lupin, Shellfish, Mollusc.

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Net prices in Euros. VAT and service included. Drinks not included.

Meat born, raised and slaughtered in France

