

TREASURES OF THE SEA EVENING



An odyssey between depth and light: Mauro Colagreco honors Ocean Week through a celebration of the Mediterranean's blue soul.

7-Course Journey

195

Wild fish from our coasts

As a tartare, citrus and sea fennel pickles, chilled fennel water with marine herbs

Gnocchi

Stuffed "Tielle Sétoise" style, briny jus of confit tomatoes

Camargue shellfish

In a saffron "Bouillabaisse" ragout with Sospel saffron

Small-boat catch

Aged on the bone, cuttlefish ink sauce, buttered braising jus

Local rabbit

Red gamberoni from San Remo "Lou Fassoum" style,
peppered bisque, lemony rabbit jus

Var cucumber

Fermented milk ice cream, Grasse gin jelly, fleur de sel shortbread, caviar

Carmelia from the depths of the sea

Soft seaweed biscuit, seawater sorbet