



# 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.*

# SPRING MENU

Menu in 3 courses

130

*Contemplate the Mediterranean from its shores,  
feel the warmth of the sun, savor its wonders.*

## Local Asparagus

Asparagus tart with Colonnata lardo, marbled wild garlic and Vin Jaune sabayon,  
local morels.

—

## Rainbow Chard

Burgaud duck, spelt with fresh almonds, green oil with herbs from Provence.

—

## Strawberries from Provence

Candied strawberries and fennel, verbena jelly and ice cream.

—

Les frivolités.

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

—

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

Meat born, raised and slaughtered in France

