

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 in 3 courses

130

Continuously inspired by the seasons around him, Chef Mauro Colagreco invites you to savor a spring on the shores of the Mediterranean.

Local Asparagus

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

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Challans Duck

Two ways

Honey and spice glazed, chard stuffed with Meyer lemon and olives, duck jus, Sardinian fregola.

Stuffed in fresh casoncelli ravioli, chard and Taggiasca olive consommé.

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Cheese trolley

(25 euros extra charge)

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Strawberries from Provence

Candied strawberries and fennel, verbena jelly and ice cream.

REEFS

Wine pairing in 3 glasses • 8cl

65

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

