

# Découverte de la Mère Germaine



In 4 séquences

Beetroot tartare, juniper-infused broth,  
beetroot sorbet, and beetroot soup with raspberry vinegar.  
Mimolette, both natural and crispy.



The shrimp, just marinated then lightly seared,  
served with head cream and the sweetness of fresh grapes.  
Oscietra caviar supplement from Maison Prunier.



Mediterranean monkfish aged with combawa leaf,  
matelote sauce with Châteauneuf-du-Pape red wine,  
and tender cauliflower blossom.

Or

Smoked duck breast with hay,  
braised adicchio with bay leaf, and crispy sunchoke risotto.  
Duck jus sliced with bay leaf oil.



A travel trip between Provence and the islands.  
Around the local citrus fruits and our iconic herbs.

A plant-based alternative to the tasting menu, crafted by the chef and based on market availability, is offered.

*Prices are in euros, TVA 10% and including service charge*

