



LE LOUP DE MER



### EARTH

Seasonal vegetables pie  
Roasted asparagus with Colonata bacon  
Red berries and anis seeds  
Vitello tonnato

### STARTER

22 €



### SEA

Scallops carpaccio, yellow and green courgette,  
lychee chutney and cashew nut  
Homemade prawn ravioli seafood bisque  
Smoked wood Seabass carpaccio,  
Corn blinis, horseradish



### EARTH

Veal T-Bone, carrots confit with cumin,  
Choron sauce  
Grilled beef, steak potatoes confit with  
marrow and thym, Beef pesto juice  
Spiced grilled duck breast,  
Seasonal fruit fondue

### MAIN COURSE

34 €



### SEA

Grilled turbot, basil gnocchi with spicy poultry juice  
Roasted sea bass back, vegetables marmelade,  
parsley juices  
Boneless red mullet fillets, salsify with chives  
and Iberian chorizo chips



Declining of vegetables

### MENUS

**Just good**  
(starter + main course or main course + dessert\*) 46 €

**Much better**  
(starter + main course + dessert\*) 58 €

**Children menu** (children under 12 years old)  
(main course + desert + sirop) 18 €

\*It is preferable to order desserts at the beginning of the meal

Goat cheese from the region of Var

### SPECIALITIES



Sea bass in salt crust 44 €/pers.



Prime cut of beef (900gr) \* 38 €/pers.

\*At least main course for 2 people

### DESSERT

15 €

Strawberry sesame : sesame meringue, strawberry compote, blackcurrant sauce

Lemon gable : lemon cream, burnt lemon confit, pine nut crumble, lemon sorbet, olive oil

Hazelnut chocolate : dark chocolate cream, hazelnut Genoa bread, hazelnut praline, hazelnut ice cream