



LA CHÈVRE D'OR



 **Green tomato**

Melon, myrtle, summer purslane

Gamberoni

Aquarelle, citrus

Red tuna

Cucumber, kiwi, shiso

 **Beef tongue**

Rhubarb, beetroot, Garrigue herbs

 **Mediterranean monkfish**

Piquillos, peach, hogweed

 **French Wagyu**

Anchovy, iodized choron sauce

 **Cijosée strawberry**

Marigold, Saint-Germain

Brazilian coffee

Marseille basil, crispy gavotte

Horizon 360€

 **Sentier du littoral 290€**

Our menus are prepared with fresh products and can be changed according to availability.