

La cuisine
d'alexandre

~ A la carte ~

entrées

Toasted Foie Gras, duck broth, exotic notes

24.00

Barbecue cœur de bœuf tomato, smoked ricotta, raspberry

harissa

22.00

plats

Red mullet, melting zucchini, marjoram

32.00

Simmental beef cooked in ashes, smoked sardines, artichokes
from Provence

35.00

desserts

Cheese platter of 6 to 7 varieties, raspberry chutney

19.00

Bigarreau cherry, earl grey tea, verbena

18.00



bon appetit!

Head chef:
Alexandre Martiano