



APPETIZERS

LOBSTER RAVIOLI WITH LOBSTER SAUCE*	22€
EGGPLANT PARMIGIANA <i>Melting eggplant, homemade tomato sauce, mozzarella, parmesan and basil, gratin baked according to Italian tradition</i>	19€
VITELLO TONNATO <i>Thin slices of slow-cooked veal, served cold, topped with a tuna, caper, and anchovy sauce</i>	22€
FISH CEVICHE (DEPENDING ON AVAILABILITY) <i>Avocado cream, citrus sauce, ginger, red chili, sherry vinegar</i>	24€

MAIN COURSES

SEA BREAM <i>Pan-seared fillet, served with truffle-infused mashed potatoes</i>	28€
LAMB* <i>Slices of slow-cooked and seared rack of lamb, smoked eggplant caviar, roasted asparagus, and black garlic juice</i>	32€
RISOTTO <i>With morels and truffle cream</i>	24€
BEEF TAGLIATA <i>Balsamic cream and Parmesan shavings</i>	28€

CHEESES

Fresh and aged cheeses from our region, served with by fruit condiment	16€
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DESSERTS

FLEUR DE CAO: <i>Chocolate biscuit, cocoa nib cream, hazelnut streusel, 75% cocoa flower mousse, and popcorn ice cream.</i>	14€
APRICOT IN THE GARRIGUE: <i>Sweet pastry, rosemary almond cream, apricot-rosemary confit, and vanilla apricot sorbet.</i>	14€
VANILLA-PECAN SHARD: <i>Almond biscuit, pecan praline, crunchy layer, vanilla mousse, and raspberry ice cream.</i>	14€

*This dish is not included in the half-board menu, an extra charge of 5€ will be applied.
PRICES INCLUDE VAT AND SERVICE. ALLERGEN LIST AVAILABLE UPON REQUEST.