



Please choose 1 menu with 1 starter, 1 main course and 1 dessert (the same for all guests).
This unique menu will be concocted on site by the Chef.

The prices shown include all charges (taxes and management fees by Keys&Fly).
A non-refundable deposit of 17% will be required to book the service.

MENU AT 72€

MENU AT 96€

MENU AT 120€

MENU AT 72€



ENTRANCE

- Sea bream gravlax marinated in citrus fruits and Timut pepper, slices of flame-grilled avocados.

MAIN

- Ballottine of Free-Range Chicken, pan-fried vegetables from the Horticultural High School, poultry jus with lemon thyme.

DESSERT

- Pavlova, Strawberry confit / Madagascar vanilla mousse.



MENU AT 96€



ENTRANCE

- Pan-fried white asparagus with rosemary, perfect egg, foccacia fingers, port vinaigrette and truffles.

Or

- Small fillets of red mullet confit in olive oil, tart as thin as a pissaladière. Arugula and Parmesan salad.

MAIN

- Sea bass fillet in tomato scale, variation around zucchini. Chimicuri sauce.

Or

- Almost cooked at low temperature, gremolata. Mini Ratatouille in its zucchini flowers, slightly spicy pepper coulis.

DESSERT

- Apricot tart tatin with Antibes honey, orange blossom ice cream.

Or

- Milk chocolate cake, mango insert. Passion fruit sorbet.



MENU AT 120€



ENTRANCE

- Beautiful zucchini flower stuffed with lobster, basil and sundried tomato. Bisque with pastis.

MAIN

- Beef fillet from Maison Maillard, tricolor gnocchi, glazed carrots, jus daube provençale.

DESSERT

- Dark chocolate and truffle cream, thyme crumble, pan-fried cherries with balsamic vinegar.

