



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 120€

MENU AT 180€

MENU AT 192€

MENU AT 204€

WELCOME SNACKS

CHAMPAGNES & WINES

GENERAL CONDITIONS

REFERENCES



MENU AT 120€/person
+350€ for the Maître d'hôtel (table service)

FROM 8 PEOPLE: if less than 8 people a flat rate of 960€ is applied



MENU: The return of the market

SUPPORT

- Olive oil and breads in accordance with the Menu.

STARTER

- Variation of Tomatoes, Burratina, Pistou & Fresh Basil, Onion Chip's.

MAIN COURSES (your choice)

- **The Fish Dish** : Variegated Fish, Bourride Sauce, New Potatoes & Roasted Sweet Potato, Olive Oil & Thyme Flower.
- **Meat Dish** : Beef Cheek Stew, Gnocchi, Grated Parmesan.

DESSERT

- Clafoutis Grand-Mère with Seasonal Fruits.



MENU at 180€/person: Riviera Botanique & Mer
+350€ for the Maître d'hôtel (table service)

FROM 8 PEOPLE: if less than 8 people a flat rate of 1440€ is applied



MENU: Botanical Riviera & Sea

APERITIF

- Welcome cocktail with dry ice -78°C & 3 Pieces Cocktail.

SUPPORT

- Olive oil and breads in accordance with the Menu.

STARTERS (your choice)

- Vésubie Trout Gravelax, Green Shiso, Cucumber & Sea Gomasio, Mascarpone Cream with Wasabi.
- Traditional Niçois stuffed vegetables, Mesclun with pine nuts, Parmesan shavings.
- Beef Tagliata with Riviera Condiments, Sun Vegetable Brunoise.

MAIN COURSES (your choice)

- Gently cooked wild sea bass, Provençal zucchini, crystalline tomato extraction, basil oil.
- Roasted John Dory, Caramiel of Sweet Spices, Pistachio Paste, Cereals with Indian Notes & Pak Choy Cabbage.
- Suckling lamb from Provence, small purple artichokes, thyme jus, seasonal vegetables.
- Free-range poultry fillet with fine mushroom stuffing, roasted green asparagus, creamy polenta.

DESSERTS (your choice)

- Vence strawberries, light vanilla cream, olive oil biscuit, strawberry sorbet.
- Roasted white peach or apricots from Provence (depending on the market) Honey & Rosemary, Ice cream Yoghurt.
- Grand Cru Chocolate Cake, Almond Milk Ice Cream.



MENU AT 192€/person
+350€ for the Maître d'hôtel (table service)

FROM 8 PEOPLE: if less than 8 people a flat rate of 1536€ is applied



MENU: An odyssey on the Côte d'Azur

APERITIF

- Steaming Welcome Cocktail with Dry Ice -78°C & 3 Piece Cocktail.

STARTER

- Le Jardin Galla – "Heritage" zucchini flowers stuffed with sea bass mousseline, oyster leaf and French caviar.

MAIN COURSES (your choice)

- **Fish Dish:** The Abyss – Monkfish in "Abyssal" mode, broth of 12 rock fish and saffron, bottarga and seaweed.
- **Meat dish:** L'Arrière-Pays – Suckling lamb from the Alpes de Haute-Provence roasted with Savory, natural jus, mashed potatoes with black summer truffle, barigoule artichokes and Meyer lemon.

DESSERTS

- Pavlova with liquid nitrogen with red and black fruits (Show Cooking).



MENU AT 204€/person

+350€ for the Maître d'hôtel (table service)

MINIMUM 8 PEOPLE: if less than 8 people a flat rate of 1632€ is applied



MENU: The Shard of the Moors

APERITIF

- Steaming Welcome Cocktail with Dry Ice -78°C & 3 Piece Cocktail.

STARTER

- Le Jardin Suspendu – Green asparagus from Pertuis, smoked Burratina espuma, Mediterranean sea urchin, sage butter and hazelnuts from Piedmont.

MAIN COURSES (your choice)

- **Fish Dish:** La Brise Marine – Wild line-caught sea bream, crushed pineapple tomatoes with curd olives, grilled bone reduction.
- **Meat Dish:** La Vallée Sauvage – Veal fillet from the hinterland, crispy panisse, peppers with marjoram and wild rosemary jus.

DESSERT

- Snowball with liquid nitrogen (Show Cooking), Menton Lemon Tart style.



WELCOME SNACKS

Delivered to your home



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- French Breakfast **29 € per person**
 - Brunch **34 € per person**
 - Mini finger sandwich of your choice of cheese/cold cuts/vegetarian or other according to the customers' wishes **10 € each**



- Charcuterie/condiments/breads/butter platters **30 € per person**



- Bagna vegetable cauda, anchovy mayonnaise & hummus **€24 per person**



- Cheese platters matured by us/condiments/breads **34 € per person**

- Seasonal fruit platters, cut or on skewers **29 € per person**



CHAMPAGNES & WINES (75 cl)



CHAMPAGNES

- Pierre Le Gras "Champagne B" Blanc de Blanc **98 €**
- Drapier Brut Nature not dosed **105 €**
- Billecart-Salmon Brut Reserve **150 €**
- Roederer Brut Collection **155 €**
- Dom Pérignon Brut **662 €**
- Krug Brut Special Cuvée **772 €**

WHITE WINES

- Touraine White - 2022 - Domaine Lagrange Tiphaine - Les Quatres Mains **72€**
- Pessac-Leognan - 2021 - Château Tour Martillac **93€**
- Coteaux d'Aix - 2023 - Château Revelette - Le Grand Blanc **96€**
- Montlouis sur Loire - 2023 - François Chidaine **107€**
- Corbières - 2023 - Maxime Magnan – L'Estrade **111€**
- Burgundy - Chablis 1er Cru - Monts-Maints - Maison Jean-Paul & Benoit Droin **119€**
- Palette - 2022 - Château Simone **132€**
- IGP Les Alpilles - 2018 - Domaine Hauvette Dolia **136€**
- Bourgogne Beaunes - 1er cru Clos des Mouches - Domaine Chansson - 2022 **321€**
- Burgundy - Puligny-Montrachet - Domaine Louis Jadot - Les Garennes - 2017 **352€**

ROSE WINES

- Côtes de Provence CSR - Château Roubine - 2024/2025 **36€**
- Côtes de Provence CSR - Merchandise - 2024/2025 **40€**
- Côtes de Provence CSR - Château Minuty Prestige - 2024/2025 **60€**
- Côtes de Provence CSR - Château Rasque - Cuvée Alexandra - 2024/2025 **66€**
- Côtes de Provence CSR - Château d'Esclan - Whispering Angel 2024 **71€**
- Côtes de Provence CSR - Domaine d'OTT - Clos Mireille - 2024 **93€**
- CSR Palette - Château Simone - 2024 **150€**

RED WINES

- Beaujolais - Morgon Côte de Py - 2022 - Domaine Piron **60€**
- Beaujolais - Côte de Brouilly - 2023 - Château Thivin **65€**
- Languedoc - Pic Saint Loup - 2022 - Clos de l'Olivette **81€**
- Bordeaux - Haut Médoc - 2021 - Château Sociando Mallet **91€**
- Bandol - 2017 - Domaine de la Bastide Blanche **94€**
- Burgundy - Côte Chalonnaise - 2023 - Givry 1er Cru - Domaine Masse **98€**
- Bellet AOP - 2022 - Clos Saint-Vincent **107€**
- Loire Valley - Chinon AOP - Organic Clos des Chênes Verts - 2018 **173€**
- Bordeaux - Saint-Julien AOC - 2010 - Château Saint-Pierre **287€**
- Burgundy - Clos Vougeot - 2017 - Domaine Louis Jadot **421€**



GENERAL CONDITIONS



- **Confirmation:** Exact number of guests at least 5 days prior to service, or anyone no-show will be charged.
- **Nature of menus:** Non-contractual menus given as examples, changing according to the seasons and the market. Single menu for the whole table.
- **Included:** Culinary preparations, preparation dishes, bread, presence on site.
- **At your expense:** Drinks and specific diets charged extra.



REFERENCES



Exclusive Events & International Consulting:

Since 2016, the iconic Michelin-starred restaurant Aphrodite de David has been transformed into Sensôriel, a high-end company specializing in events and culinary consulting, dedicated to the creation of unique and tailor-made experiences.

Known for their high standards, discretion and creativity, the duo now works as private chefs and consultants to a prestigious international clientele, in collaboration with renowned luxury houses such as **Chanel, Louis Vuitton, Dior, Lamborghini** and **Ferrari**.

Their know-how is illustrated at international events such as the Cannes Film Festival, the Yacht Club de Monaco and the Royal Jordan International Food Festival, where they design immersive and memorable gastronomic experiences.

Today, Sensôriel has an international reputation, supporting private clients and large-scale projects in the world of hospitality. Among their recent achievements is the development of premium French bakery and restaurant concepts, including "Saint Malo" in Vilnius, Lithuania.

At the same time, they collaborate with specialized publications such as Heros, creating healthy and effective recipes for high-level athletes, and regularly intervene in the media (radio and television) as experts in contemporary gastronomy and luxury.

