la Cuisine de Rémy

Keys&Fly

Chef Rémy's menus

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

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

SPRING MENU AT €96

SPRING MENU AT €120

SPRING MENU AT €144

SUMMER MENU AT €96

SUMMER MENU AT €120

SUMMER MENU AT €144

APERITIF OPTION AT +24€

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SPRING MENU at €96/person

ENTRANCE

- **Roasted green asparagus:**
  Perfect egg, parmesan cream, basil oil, and Menton lemon

MAIN COURSE

- **Roast sea bass fillet:**
  Peas and broad beans, rosemary shot apples, lemon virgin

DESSERT

- **Pavlova with strawberries:**
  Light vanilla cream, strawberry confit and basil

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SPRING MENU AT €120/person

ENTRANCE

- **Snacked scallops:**
  Green asparagus, pea mousseline, peppery artichoke, and lemon emulsion

MAIN COURSE

- **Free-range poultry supreme:**
  Morels, asparagus, Anna apples, and thyme reduced juice

DESSERT

- **Strawberries from Provence:**
  Creamy vanilla mascarpone, thyme shortbread and strawberry sorbet

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SPRING MENU AT €144/person

ENTRANCE

- **Breton lobster:**
  Green asparagus, artichokes, pepper, citrus, and extra virgin olive oil

MAIN COURSE

- **Roasted Saint Peter:**
  Peppered artichokes, spring vegetables, melting apples, lemon champagne sauce

DESSERT

- **Fresh strawberries:**
  Creamy vanilla, crispy meringue, strawberry-basil sorbet

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SUMMER MENU AT €96/person

ENTRANCE

- **Heirloom tomatoes:**
  Creamy burrata, basil pesto, roasted pine nuts, and Nice olives

MAIN COURSE

- **Roasted sea bream fillet:**
  Niçoise ratatouille, shot apples, citrus virgin

DESSERT

- **Roasted peach with rosemary:**
  Vanilla mascarpone cream, almond crumble

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SUMMER MENU AT €120/person

ENTRANCE

- **Bluefin tuna tataki:**
  Grilled zucchini, confit tomatoes, Nice olives, lemon-basil condiment

MAIN COURSE

- **Roast sea bass fillet:**
  Sun vegetables, creamy lemon risotto, basil oil

DESSERT

- **Pavlova with red fruits:**
  Light vanilla cream, red fruit confit and basil

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SUMMER MENU AT €144/person

ENTRANCE

- **Breton lobster:**
  Heirloom tomatoes, avocado, citrus fruits, basil, and extra virgin olive oil

MAIN COURSE

- **Roasted prawns:**
  Lemon risotto, grilled zucchini, prawn bisque

DESSERT

- **Fresh strawberries and raspberries:**
  Creamy lemon, Italian meringue, basil sorbet

APERITIF OPTION AT +24€/person

PROVENÇAL & MEDITERRANEAN APERITIF

- **A selection of homemade bites inspired by Mediterranean terroir, made with seasonal products:**
  Focaccia, pissaladière, panisse
  Vegetables of Provence
  Fish and crustaceans of the Mediterranean
  Fresh herbs and citrus fruits

