

# The Gourmet Moment of Dinner

*A gourmet table in an exceptional location*



*Benjamin Bourgoin, a passionate and committed chef for whom passing on his love of the product is a given.*

*He loves generous and gourmet cuisine based on fresh seasonal produce, mainly from local sources.*

*“Because there is no good cuisine without good products,” says Paul Bocuse, he rigorously selects his producers.*

*A lover of Niçois cuisine, his inspiration comes naturally from a mixture of land and sea.*



FLAVOR - PASSION - AUTHENTICITY



# THE MENU

*Menu 3 courses: 59€ - Menu 2 courses: 49€*

*Served for dinner only*

## STARTERS

*Small stuffed Niçois vegetables with basil coulis*

OR

*Semi-cooked southwestern foie gras, seasonal fruit chutney,  
toasted country bread*

## MAIN COURSES

*Confit lamb shoulder with rosemary, ratatouille niçoise and chickpea fries*

OR

*Mediterranean sea bass steak, mashed sweet potatoes with ginger, vegetables*

## DESSERTS

*Royal chocolate and crispy praline, salted butter caramel ice cream*

OR

*Verbena poached peach like a Melba*

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Net price, service included

Our beef, poultry, pork and goat meat are born, raised and slaughtered in France.



# A LA CARTE

## STARTERS

<i>Puff pastry tartlet with seasonal vegetables</i>	20€
<i>Carpaccio of locally caught swordfish, grainy mustard ice cream Vence lemon jelly</i>	24€
<i>Marinated tomatoes from Tourrettes sur Loup, basil ice cream, and buffalo milk espuma</i>	22€
<i>Goat cheese and Iberian charcuterie terrine, caramelized figs</i>	23€

## MAIN COURSES

<i>Pig pluma, "Poggio Aquilone" beans with sobrassade and raw peach</i>	30€
 <i>Aubrac beef fillet, homemade mashed potatoes and red wine jus</i>	38€
<i>Mediterranean sea bass steak, mashed sweet potatoes with ginger, vegetables</i>	30€
<i>Squid fricassee with parsley, Local zucchinis with lemon and cherry tomatoes</i>	29€
<i>Grilled prime rib of beef (approx. 1.2kg) - for 2 people</i>	110€
<i>Whole locally caught fish roasted in the oven (depending on availability) - for 2 people</i>	110€

## EXTRA GARNISHES

<i>Mashed potatoes with raw butter</i>	7 €
<i>Small seasonal vegetables glazed with olive oil</i>	7 €
<i>chickpeas fries</i>	7 €

# SWEETS

	<i>Pineapple and candied ginger iced nougat</i>	14€
	<i>Royal chocolate and crispy praline, salted butter caramel ice cream</i>	14€
	<i>Hot Grand Marnier Soufflé - 10 minutes waiting for cooking</i>	14€
	<i>Verbena poached peach like a Melba</i>	14€
	<i>Infusion of red fruits in a menthol syrup, red fruit sorbet</i>	14€
	<i>Plate of mature cheeses, local honey and mixed salads</i>	12€

## Artisanal ice cream

4€ /scoop

Madagascar  
Vanilla  
Dark Chocolate  
Coffee  
Grand Marnier

Strawberry  
Lemon  
Mango  
Raspberry



# OUR FAVORITE PRODUCERS

## *Flavien Falchetto*

*(Fisherman in a small boat from Cros de Cagnes, 06)*

## *Flavor of Azure*

*(Fruits and vegetables in Val de Cagnes, 06)*

## *Aemme*

*(Selected Italian Products, Imperia, IT)*

## *Breads and Tradition*

*(Jean Kircher, Miller and Baker)*

## *Azure Snow*

*(Artisan ice cream maker, 06 Nice)*

## *Solange's Table*

*(Breeder and Butcher, Aubrac Beef, Aveyron)*

## *The White Feather*

*(Egg Producer, Vence, 06)*

## *Coquillages Giol*

*(Oyster and mussel producer, Tamaris Bay, La Seyne sur mer, 83)*

## *Michel Romic*

*(Market gardener in Tourrettes sur Loup, 06)*



# LIST OF ALLERGENS

Small stuffed Niçois dishes, basil coulis.	Milk, Mustard, Egg, Cereal
Carpaccio of locally caught swordfish, grainy mustard ice cream	Fish, Milk, Mustard
Marinated field tomatoes from Tourrettes sur Loup, basil ice cream and buffalo milk espuma	Milk, Mustard, Nuts
Goat cheese and Iberian charcuterie terrine, caramelized figs	Mustard, Milk
Puff pastry tartlet with spring vegetables	Milk, Mustard, Cereals
Southwest foie gras in a terrine, seasonal fruit chutney and toasted country bread	Cereals
Shoulder of lamb confit with rosemary, ratatouille niçoise and panisse fries	cereals, celery, milk
Mediterranean sea bass steak, sweet potato and ginger velvet, baby vegetables	Poisson,
Aubrac beef fillet, homemade mashed potatoes and red wine jus	Sulfites, milk, celery
Pig feathers, "Poggio Aquilone" beans with sobrassade and raw peach	Nuts
Squid fricassee with parsley, Nice trumpets with candied lemon and cherry tomatoes	Pisces,
Grilled rib of beef (approximately 1.2kg) for 2 people.	Milk
Whole fish, vierge sauce	Pisces
Mashed potatoes with raw milk butter	Milk
Panisse fries	
Small seasonal vegetables glazed with olive oil	
Pineapple and candied ginger iced nougat	milk, cereals, egg
Royal chocolate and crispy praline, salted butter caramel ice cream	milk, cereals, egg
Hot Grand Marnier Soufflé	milk, cereals, egg
Poached peach with verbena like a Melba	milk, cereals, egg
Infusion of red fruits in a menthol syrup.	
Assortment of artisanal ice creams or sorbets.	milk, cereals, egg
Plate of mature cheeses, local honey and mixed salads.	milk