

*Une cuisine contemporaine où la culture
et l'identité culinaire sont les fruits d'une recherche et d'une création étonnante
Au travers desquelles l'exceptionnel s'exprime en toute liberté.*

*Monte-Carlo Bay, Création Hiver2009
Marcel RAVIN*

THE STARTERS

COLD DISHES

CROUSTI FONDANT & TELLEMENT BON ! 22€
Winter vegetables / young salads & herbs
with Maracudja / vanilla flavoured vinaigrette

TRADITION ... CREATION ... IDENTITE 26€
Duck Foie gras with golden syrup
A chutney of tropical fruits with cinnamon

TRANSPARENCE...INSOUPCONNÉE 28€
Marinated scallops / jelly made with lemon
from « Menton » and flavored with ginger
and licorice

HOT DISHES

HUITRES SPECIALES GILLARDEAU « TEXTURE » 24€
A oyster and cider flan, a crunchy oyster with
Champagne and grilled coffee

DEVENU UN DES CLASSIQUES DE L'ETE 2008 : 32€
INTERPRETATION D'UN ŒUF AU PLAT CONTEMPORAIN
Fried egg / Manioc / black truffle / Lomito
Pata Negra ham Iberico Bellota

MEMOIRE SENSORIELLE 33€
A compression of prawns Carbonara-style /
breast of pork from the « Basque Region »,
red pepper

MARINER'S TALE

SEA BASS & MASSALA 37€
with root vegetables seasoned
with colonial spices

JOHN DORY & ROUCOU 35€
Covered with young salads and vegetables,
ham seasoned sauce

SOLE FROM THE FISHING BOATS
& COCOA 42€
Enrolled in black velours, compression of
mango and Jerusalem artichoke with cocoa

SCOTTISH SALMON RED LABEL
& GOMASIO 28€
Half-cooked / smoked, swisschard leaves /
Potatoes & salmon eggs

SCALLOPS / DUBLIN BAY PRAWNS
& CARDAMOM 30€
Sautéed & flambéed in old rum from
Martinique, vegetables

FOR FANS OF MEAT

SAUVAKI DUCKLING & TAMARIND 28€
The breast with a colourful selection of
vegetables / legs stuffed with Foie Gras

BEEF SIMMENTAL & SEEDS 44€
Pot roasted fillet of beef in snail butter, marrow bone
with truffled celery, "Monalisa" potatoes gratinated
with old "Comté" cheese

MILK FED LAMB FROM THE PYRENEES 30€
A fine ragout in chestnut bread, pumpkin
& mace radish

FREE RANGE PORK FROM AUVERGNE 30€
Chop / breast / wild apple and truffled black
pudding in « Aceto di Arneis » vinegar,
a coconut and curry whitepolenta

MILK FED VEAL FROM CORREZE 38€
Rump of veal cooked at low temperature in
gingerbread, endives and hazelnuts cooked
together with beer

T H E D A I L Y M A R K E T

THE BUTCHER'S PIECE

38 €

FISH OF THE DAY

40 €



A C C O R D I N G T O Y O U R E N V Y

EXPRESS LUNCH

...from 30 €

DISCOVERY MENU (dinner time only)

...from 70 €

C H E E S E S

14 €

Selection of finest cheeses from the cellars of Maître Bedot...



T H E S W E E T D A I N T I E S by Frédéric

14 €

CLIN D'ŒIL D'UN AILLEURS

A light grapefruit sweet / litchi / pistachio flavoured with rose

VOYAGE AU GOUT DE L'ENVIE

A tube of caramel with Tonka bean, a composition of mango / coconut / creme brulé with spices

D'UN AUTRE TEMPS

Interpretation of black forest cream cake Blue Bay style

DECOUVERTE ORIGINELLE

Chocolate / Banana

ESPRIT D'UNE BELLE HELENE

Hot/Cold poached pear in Williamine liquor