

M A R S E I L L E

SUMMER RESTAURANT WEEK
THREE COURSE PRIX FIXE 35

A P P E T I Z E R

BABY CALAMARI
crispy onions & espelette chili oil

GRILLED SARDINES
currants, pea shoots & fennel tuille

BEEF CARPACCIO with horseradish sorbet

YELLOW GAZPACHO with mint & cilantro

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E N T R E E

DORADE
sweet corn, scallions, cashews & grapefruit sauce

GRILLED SPANISH MACKEREL
heirloom tomato salad

GARGANELLI PASTA
squash blossoms, goat cheese, baby zucchini,
lemon & basil

BRAISED BEEF CHEEK
watercress, roasted baby carrots & potato tuille

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D E S S E R T

PEACH SOUP with lemon - buttermilk sherbet

APRICOT TART TATIN with lavender ice cream

MILK CHOCOLATE & PEANUT BUTTER TART
crispy banana & peanut crumble