



Appetizers

Field tomatoes with basil,
fresh cheese
24

Local green beans,
summer truffle and samphire
26

Barigoule-style purple
artichokes
29

Raw bass marinated
with citrus
29

Provence-style braised octopus
32

Niçoise salad
« Jacques Maximin » style
28

Lightly grilled langoustines
60

Dishes

ALL OUR DISHES ARE SERVED
WITH CEREALS, VEGETABLES & HERBS

Stuffed and braised squid «à la niçoise»
38

Seared red tuna freshly caught
by Olivier Bardoux
45

Whole local lobster « à la cuillère »
125

Corn-fed chicken
lightly smoked with sage
39

Veal sweetbread with jus
42

Roasted beef tenderloin,
sun-dried tomato sauce
48

Desserts

Minute-made praline cookie (2 PERS)
28

Chocolate Mousse
14

Nano rice pudding from Piedmont
with Tahitian vanilla
14

Frozen lemon with basil
15

Peaches poached in Champagne
and verbena
16

Strawberry tart
14

To share for 2

Aïoli as we like it in Provence
79

Axuria lamb shoulder
slowly cooked with thyme and garlic
88

Roasted Eric Rinaldi daily catch,
virgin sauce
(PRICE UPON REQUEST)