



# Le Restaurant

A menu signed by our  
Chef Rodolphe Loury

**Opening hours**  
**Every evening from 19h to 22h**

Taxes and services included  
Net prices in Euros  
Payments accepted : Espèces, Visa, Mastercard, American Express



LE CAGNARD

## La Carte

### First Act :

Locally caught fish in gravelax Beetroot, brocoletti, bottarga	36€
Local green asparagus, Gratinated with parmesan, Kumquat	28€
Our « vegetable garden » with truffles	32€
Hen egg cooked at low temperature, Wood wild flavoured cappuccino and young vegetables. Pecorino Romano « biscuit »	26€

### Second acte :

Local lamb shoulder, Slow cooked vegetables. Turnip in different method Sour condiments	38€
Old fashioned variety of vegetables cooked in Römertopf, Flavoured with spices and basil condiments	32€
Sea bass with Colonnata Lard, Provence artichoke, anchovies	42€
Vitello tonnato with capers, Potatoes and truffles « Mille-Feuille »	46€



## La Carte

### Final Act :

Matured cheeses assortment	24€
Affogato café, Vanilla crumble, cherry sorbet	21€
Strawberry, Eldberry herbal tea	22€
Seasonal fruits carpaccio, Old red wine recipe, Violet sorbet flower	16€
Local chocolate from Grasse Citrus and mint	19€



## Our Menus

### « Le Petit Ecu »

L'avant-goût d'antan  
(Appetiser)

Our « vegetable garden » with truffles

Local lamb shoulder,  
Slow cooked vegetables. Turnip in different method. Sour condiments

Seasonal fruits carpaccio,  
Old red wine recipe, Violet sorbet flower

62€

(Beverages not included)

Served from Monday to Thursday

### « Le Festin des Templiers »

L'avant-goût d'antan  
(Appetiser)

Local green asparagus  
Gratinated with parmesan, Kumquat

Sea bass with Colonnata Lard,  
Provence artichoke, anchovies

Old fashioned variety of vegetables cooked in Römertopf,  
Flavoured with spices and basil condiments

Affogato café,  
Vanilla crumble, cherry sorbet

76€

(Beverages not included)



## Le Régal du Château

L'avant-goût d'antan  
(Appetiser)

Hen egg cooked at low temperature,  
Wood wild flavoured cappuccino and young vegetables. Pecorino Romano « biscuit »

Our « vegetable garden » with truffles

Local lamb shoulder,  
Slow cooked vegetables. Turnip in different method. Sour condiments

Sea bass with Colonnata Lard,  
Provence artichoke, anchovies

Matured cheeses assortment

Strawberry,  
Eldberry herbal tea

125€  
(Beverages not included)

## Le Jardin des 5 Sens

L'avant-goût d'antan  
(Appetiser)

Served in 4 parts  
Put your trust in our chef Rodolphe

68€  
(Beverages not included)