



*Cuinary*  
ESCAPE





CHEF ARNAUD DAVIN'S CREATIONS ARE AN ODE TO  
MEDITERRANEAN CULTURE.

ELEGANTLY COMBINING THE CONVIVIALITY  
OF THE GREAT TABLES OF THE SOUTH AND THE  
REFINEMENT OF FRENCH CUISINE, THE MENU GIVES  
PRIDE OF PLACE TO THE BEST PRODUCERS OF THE  
MEDITERRANEAN BASIN.

THIS INVITATION TO DISCOVERY AND CURIOSITY  
IS A PERFECT REFLECTION OF THE CHEF,  
EXPRESSING HIMSELF WITH A BOLD, REFINED AND  
AUTHENTIC CUISINE.

ACCORDING TO YOUR DESIRES,  
ORDER, SHARE, TASTE.

*Your culinary journey starts here!*

# COCKTAILS

## **PASSION DREAM €14**

*(alcohol-free)*

*Pineapple juice, lychee juice, passion fruit juice, strawberry syrup*

## **ESPRESSO MARTINI €20**

*Beluga noble vodka, Espresso, Borghetti coffee liqueur*

## **VUE VIEUX-PORT €20**



*Vodka, Hpnotiq liqueur, blue curaçao, fresh mint,  
fresh lime, lemonade*

*€2 from your cocktail will be donated to the Pure Ocean association*

## **MOJITO €20**

*Brugal rum, lemon juice, fresh mint, sparkling water, sugar*

## **ETINCELLE “SIGNATURE” €22**

*Lemon juice, green apple syrup, pineapple juice, gin, lemonade,  
green melon liqueur*

## FIRST FLAVOURS

### **FOIE GRAS TERRINE WITH PISTACHIO €25**

*Port wine jelly and honey roasted fig*

### **SALMON TARTAR WITH BEETROOT AND SCHREDDED KING CRAB LEG €26** 🍷

*Coconut and lime foam*

### **BLACK TIGER CEVICHE, “LECHE DE TIGRE” €24**

*Blood orange and vegetable springroll*

### **TRADITIONAL “SOUPE AU PISTOU” €19** 🍷🌿

*Croutons and shallot fondue*

### **BLACK ANGUS SASHIMI €24** 🍷

*Chinese aubergine marinated in sesame  
topped with peppercorn cream*

# GOURMET ESCAPES

## **LOBSTER “VOL-AU-VENT” €58**

*Creamy lobster bisque with peated whisky and leek fondue*

## **ROASTED SWEETBREAD €42**

*Onion compote, mashed potatoes with cèpe mushrooms,  
meat jus infused with Tasmanian berry*

## **PAN SEARED SEA BASS AND SEASONAL MUSHROOMS €42** 🍷

*Mussels cooked in red wine and parsnip purée*

## **ROASTED AUBERGINE, BROUSSE AND FRESH BASIL €24** 🍷🌿

*Cherry tomato sauce*

## **MACARONI AND PARMESAN GRATIN €22**

*Prosciutto di San Daniele*

## **TO SHARE**

## **FARM-RAISED COCKEREL GRILLED WITH DUCK FAT AND FRESH THYME €65** 🍷

*Colonata bacon and chicken liver skewer,  
french fries and “Sauce à la Diable”*

## **TURBOT ROASTED ON THE BONE WITH SALTED BUTTER €91**

*Pan-fried polenta, shitake fricassee and watercress coulis*

## **ADDITIONAL TRIMS €9**

MASHED POTATOES WITH SALTED BUTTER  
PAN-FRIED SEASONAL VEGETABLES / THAI RICE WITH CORIANDER

## SWEAT TREATS

### **CITRUS FRESHNESS WITH HIBISCUS €13**

*Lemon yoghurt ice cream with french meringue*

### **MADELEINE ICE CREAM €14**

*Milk caramel and madeleine crumble*

### **THE OPERA €16**

*Coffee ice cream with rhum cream « Maison Trésor »*

### **HONEY ROASTED FIG FROM MARSEILLE €16**

*Financier with pistachio and fig leaf ice cream*


### **THE SWEET MOMENT €18**


*A selection of sweet treats*

## TO SHARE

### **TOASTED VANILLA MILLE-FEUILLE €26**

*Bourbon vanilla ice cream*

 *Gluten free*

 *Vegetarian*

## *CHAMPAGNES*

<b>BARONS DE ROTHSCHILD CUVÉE CONCORDIA</b>	<b>12 CL</b>	<b>€23</b>
	<b>75 CL</b>	<b>€130</b>
	<b>150 CL</b>	<b>€270</b>
<b>BARONS DE ROTHSCHILD ROSÉ</b>	<b>12 CL</b>	<b>€28</b>
	<b>75 CL</b>	<b>€170</b>
<b>BARONS DE ROTHSCHILD BLANC DE BLANCS</b>	<b>75 CL</b>	<b>€210</b>

## *BEERS*

<b>NOAM LAGER</b>	<b>34 CL</b>	<b>€10</b>
<b>CORONA 0.0%</b> <i>(alcohol-free)</i>	<b>33 CL</b>	<b>€10</b>
<b>LA CÉSAR - CRÉATION D'UNE RECETTE SPÉCIALE AVEC BLUE COAST</b>	<b>33 CL</b>	<b>€12</b>

## *DIGESTIVES*

	<b>4 CL</b>	<i>WATERS</i>	<b>75 CL</b>
<b>RHUM BRUGAL 1888</b>	<b>€18</b>	<b>SAN PELLEGRINO</b>	<b>€7</b>
<b>CHARTREUSE VERTE</b>	<b>€18</b>	<b>VITTEL</b>	<b>€7</b>
<b>COGNAC TESSERON LOT 90</b>	<b>€20</b>	<b>CHATELDON</b>	<b>€8</b>
<b>CALVADOS DROUIN XORHUM</b>	<b>€27</b>		
<b>RHUM BOTRAN 18 ANS</b>	<b>€32</b>		

## ROSÉ WINES

	12CL	75CL	150CL
AOC Côtes de Provence, Château Saint-Maur “M”	10	55	
AOC Côtes de Provence, Château Miraval, 2023	12	61	
AOC Côtes de Provence, Château Minuty “Prestige”, 2023	13	64	130

## WHITE WINES

AOC Côtes de Provence, Château Saint-Maur “M”, 2023	10	55	110
IGP Méditerranée, Domaine d’Estoublon “Rose Blood”, 2023	11	58	
AOC Anjou Cheninsolite Domaine Cady, 2023	12	61	
AOC Côtes de Provence, Château Minuty “Prestige”, 2023	13	64	130
AOC Côtes de Provence, Château Miraval, 2023		70	
AOC Corse, Domaine Gentile		90	
AOC Pouilly fumé, Ladoucette		95	
AOC Condrieu Domaine Bott 2021		149	
AOC Saint-Joseph, Coursodon Silice		102	
AOC Crozes Hermitage, Vieilles Vignes Laurent Tardieu		118	
AOC Pouilly Fuissé, Latour, 2022		131	
AOC Puligny Montrachet Domaine Aegerter, 2020		219	

## RED WINES

AOC Pic Saint-Loup, Puech Haut “Loup du pic”	13	69	
IGP Bourgogne, Domaine de Valmoissine, 2022		76	
AOC Crozes Hermitage Domaine Délas “Les Launes”	14	72	
AOC Baux de Provence, Château d’Estoublon, 2020	15	82	
AOC Mercurey “La Framboisière” Domaine Faiveley		119	
AOC Savigny Les Beaunes “Les Narbantons”		130	
AOC Côtes de Provence, Château Minuty “Gabriel”, 2020		159	
Pommard 1er Cru, Les Jarolières Domaine de la Pousse d’or		230	