



LUNCH MENU





It is with passion and conviction that we have selected producers who respect sustainable agriculture for your plates. Our aim is to offer you quality, seasonal products.

THIS WEEK'S MENU

Starter + Main course or Main course + Dessert 29€

Starter + Main course + Dessert 33€

THE CHEF'S MENU

Starter + Main course + Dessert 49€

THE GONE MENU - Under 12 years old

Main course + Dessert 15€

TAPAS, TO SHARE... OR NOT!

BASQUE BLOOD SAUSAGE CROQUETTE 12€
Spicy sauce

SALMON GRAVLAX WITH CITRUS FRUITS 13€
Chive cream

IBERIAN SHOULDER HAM 14€
Manchego

THE CHEF'S MENU

• Lunch & Dinner •

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STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

HALF-MARINATED, HALF-COOKED TROUT

Dill vinaigrette, fish roe sauce

PAN-FRIED FOIE GRAS

Golden turnips and samphire, green curry juice

MAIN COURSES

IBERIAN PORK FAN

Braised carrots with bay leaves, curry emulsion

CANNES BAY BAR

Green asparagus, confit lemon sauce

ROASTED CAULIFLOWER WITH SPICES

Coconut milk and roasted peanuts

DESSERTS

VICTORIA PINEAPPLE

Poached in Madagascan pepper, ivory ganache, kaffir lime sorbet

WARM CHOCOLATE MOUSSE

Oriado dark ganache from Valrhona, calamansi sorbet



DINNER MENU



THE CHEF'S MENU

• Lunch & Dinner •

STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

HALF-MARINATED, HALF-COOKED TROUT

Dill vinaigrette, fish roe sauce

PAN-FRIED FOIE GRAS

Golden turnips and samphire, green curry juice

MAIN COURSES

IBERIAN PORK FAN

Braised carrots with bay leaves, curry emulsion

CANNES BAY BAR

Green asparagus, confit lemon sauce

ROASTED CAULIFLOWER WITH SPICES

Coconut milk and roasted peanuts

DESSERTS

VICTORIA PINEAPPLE

Poached in Madagascar pepper, ivory ganache, kaffir lime sorbet

WARM CHOCOLATE MOUSSE

Oriado dark ganache from Valrhona, calamansi sorbet

KALINGO DARK CHOCOLATE AND COFFEE

Cocoa nib financier, mustard ice cream

PEAR SOUP

Mascarpone cream, amaretto jelly, Greek yoghurt ice cream

THE SIGNATURE MENU

- Monday to Friday: evenings •
- Saturday to Sunday: lunchtimes & evenings •

STARTER + MAIN COURSE + DESSERT - 59 €

STARTERS

LANGOUSTINES FROM THE COAST OF BRITTANY

Just stiffened, pig's trotters and herb cream

ARTICHOKE CAPPUCCINO

Emulsion of roasted artichoke leaves,
Sicilian caper ice cream

MAIN COURSES

SCALLOPS FROM THE BAY OF SAINT-BRIEUC

Confit leeks, shellfish marinara with tarragon

LAMB NOISETTE

Yellow beetroot with elderflower, reduced juice with cardamom

ROASTED CAULIFLOWER WITH SPICES

Coconut milk and roasted peanuts

DESSERTS

VICTORIA PINEAPPLE

Poached in Madagascan pepper, ivory ganache, kaffir lime sorbet

WARM CHOCOLATE MOUSSE

Oriado dark ganache from Valrhona, calamansi sorbet

KALINGO DARK CHOCOLATE AND COFFEE

Cocoa nib financier, mustard ice cream

PEAR SOUP

Mascarpone cream, amaretto jelly, Greek yoghurt ice cream



OUR SEASONAL MENU

TAPAS, TO SHARE... OR NOT!

BASQUE BLACK PUDDING CROQUETTE	12€
Spicy sauce	
SALMON GRAVLAX WITH CITRUS FRUITS	13€
Chive cream	
IBERIAN SHOULDER HAM	14€
Manchego	

STARTERS

PAN-FRIED FOIE GRAS	28€
Golden turnips and samphire, green curry juice	
HALF-MARINATED, HALF-COOKED TROUT	17€
Dill vinaigrette, fish roe sauce	
LANGOUSTINES FROM THE COAST OF BRITTANY	25€
Just stiffened, pig's trotters and herb cream	
ARTICHOKE CAPPUCCINO	19€
Emulsion of roasted artichoke leaves, Sicilian caper ice cream	

THE GONE MENU - Under 12 years old

Main course + Dessert - inspired by seasonal produce 15€



MAIN COURSES

IBERIAN PORK FAN	31€
Braised carrots with bay leaves, curry emulsion	
CANNES BAY BAR	30€
Green asparagus, confit lemon sauce	
ROASTED CAULIFLOWER WITH SPICES 	24€
Coconut milk and roasted peanuts	
SCALLOPS FROM THE BAY OF SAINT-BRIEUC	36€
Confit leeks, shellfish marinara with tarragon	
LAMB NOISETTE	34€
Yellow beetroot with elderflower, reduced juice with cardamom	

LE GONE CHEESES — In Neuville-sur-Saône

ASSORTMENT OF MATURE CHEESES	11€
Seasonal fruit chutney	

DESSERTS

VICTORIA PINEAPPLE	12€
Poached in Madagascan pepper, ivory ganache, kaffir lime sorbet	
WARM CHOCOLATE MOUSSE	12€
Oriado dark ganache from Valrhona, calamansi sorbet	
KALINGO DARK CHOCOLATE AND COFFEE	12€
Cocoa nib financier, mustard ice cream	
PEAR SOUP	12€
Mascarpone cream, amaretto jelly, Greek yoghurt ice cream	