

Riviera  
Discovery Lunch Experience

3 courses for 78\*\* per person  
(Your choice of one Entrée, Plat and Dessert)

4 courses for 88\*\* per person  
(Your choice of one Entrée Froide, Entrée Chaude, Plat and Dessert)

**LES ENTRÉES FROIDES**

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**HAMACHI CARPACCIO**

CURED HAMACHI LOIN | YUZU PONZU | PICKLES | SICILIAN PISTACHIO

**WAGYU BEEF TARTARE**

WAGYU BEEF TENDERLOIN TARTARE | AVRUGA CAVIAR

**FRENCH HEIRLOOM TOMATOES**

HEIRLOOM TOMATOES | AGED MIRIN JELLY | AVOCADO  
CHIA SEED | GOLD BALSAMIC SORBET

**LES ENTRÉES CHAUDES**

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**GAMBAS & CHORIZO IBERICO**

OLIVES | ARTICHOKE | YUZU KOSHO | PIMENT D'ESPELETTE

**GRILLED OCTOPUS**

SPANISH OCTOPUS LEG | PURPLE POTATO | PARDON PEPPER | CHILLI JAM | IKURA

**MUSHROOM DUMPLINGS**

SEASONAL MUSHROOM | BEIJING CABBAGE | WATER CHESTNUT  
EDAMAME | COCONUT | BLUE GINGER

**LES PLATS**

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**WILD TURBOT**

WILD CAUGHT BRITTANY TURBOT | CHARRED SUCRINE | SAFFRON AIOLI  
BOUILLABAISSE SAUCE

**POULET PASTILLA**

ORGANIC FREE-RANGE CHICKEN | MORREL | ALMOND | MUHAMMARA

**SAFFRON RISOTTO**

ACQUERELLO RICE | ORGANIC SAFFRON | SHOYUZUKE EGG YOLK  
AGED 36 MONTHS PARMIGIANO

**LES DESSERTS**

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**'MONS' SELECTION OF MATURED CHEESES**

ESPELETTE PEPPER CONFITURE | MEDJOOOL DATE

**STRAWBERRY & TARRAGON**

CHITOSE STRAWBERRY | PANNA COTTA | STRAWBERRY CONSOMMÉ  
TARRAGON ICE CREAM

**CHOCOLATE**

VALRHONA 64% CHOCOLATE | ALMOND DACQUOISE  
HAZELNUT PRALINE | CACAO SORBET