Les Tourelles

Restaurant gastronomique

Menu

Starter

The golden scallops with leeks,
in a modern version.

The foie gras from the Mée in escalope, poached,
pleurotus mushrooms at the pepper,
blond mushroom broth in the miso.

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Main course

The "ikéjimé" bluefin tuna, choushi
virgin sauce at the sweet Calabrian pepper.

The duck supreme roasted,
squash from Nice,
juice infused with the Madagascar pepper.

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Cheeses 12 €

Aged cheese selection from
Maison Balé.

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Dessert

Fig leaf ice-cream,
white chocolate & citrus.

The apple,
caramel & buckwheat.

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1 starter / 1 main course / 1 dessert	58 €
2 starters / 1 main course / 1 dessert	65 €
2 starters / 1 main course / cheeses /1 dessert	75 €
2 starters / 2 main courses / cheeses / 1 dessert	85 €

Certifié Écolabel
Européen depuis 2009

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