



C A P E S T E L
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La Table de Patrick Raingeard

Emotion

*Green asparagus from Gard with Tamaris oyster
Ode to iodine, crispy shallot*

*Red Millet from Mediterranean cooked unilaterally
Orange juice, olive, rocket and piquillos*

*Beef filet from Aubarc grilled with marrow
Potatoes spiral candied with new onions*

*Surprise of cherry, light Bulgari yogurt mousse
Tarragon sorbet*

155€

Discovery

*Beetroot rose cooked in charcoal oven
Oscietre caviar*

*Langoustine roasted with thyme flowers
Avocado creamy with miso*

*Turbot cooked with sausage and buckwheat
Cucumbers berlingot*

*Confided sweetbreads and ribs veal, roasted with anise
Beans and sweat potatoes*

*Crunchy chocolate with jasmine
Linseed*

210€

*Kindly inform us about allergies or dietary requirement at the beginning of service
All our meats are sourced in France, UK & EU*

Net prices are in Euros, including VAT and excluding a 4 % employee benefit charge.
Please note we cannot accept payments by cheque.



C A P E S T E L
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Green attitude

Tangy fava bean soup

Siphon of burnt new onion

Zucchini flower stuff like a Barbajuan

Carrot juice and Espelette pepper

Little purple artichoke cooked on the coals

Cacao vinegar

Buckwheat leaf by leaf

Lemon olive oil ice cream

155€

Signature

Mediterranean seabass carpaccio with lovage

Seaweed salad with sea urchin vinaigrette

Blue lobster ravioli veil with "garrigues" herbs

Mascarpone creamy with lemon

John dory roasted with fennel

Spicy pear in a clay shell

Bergamot sorbet

Farm poultry from Pierlas in two cooking

Morel mushroom and pea

Selection of cheese

Granny smith and celery salad

Lemon sorbet with meringue

250€

Cheese

Selection from our cheese trolley

29€

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