CAP ESTEL

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La Table de Patrick Raingeard

Emotion

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.

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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 ursin vinaigrette

Blue lobster ravioli veil with "garrigues" herbs
Mascarpone creamy with lemon

John dory roasted with fennel
Spicy figue 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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