

# ZUCCHINI\*

## Welcome to La Table du Cap Estel

Together with his team, Chef Kévin Garcia invites you to discover his vision of a free and inspired cuisine, rooted between sea and garden, served with heart and precision.



## FIVE-COURSE MENU\* - 185€

### SEVEN-COURSE MENU - 22O€

THE CHEESE CART - 24€ Ratafia - Champenois Solera 90-19 - Henri Giraud - 5cl - 15€

FOOD & WINE PAIRING

5 glasses - IOcl : 85€ 7 glasses - 8cl : 115€

BONITO\*

Raw, with sea-infused condiments, toasted Rice cream & Oscetra Caviar \_

\_

GAMBERONI

Tomato & Basil Consommé and Roasted, with Sofrito & Tarragon-infused Head Jus

\_

CATCH OF THE DAY\*

\_

BEEF\* Chargrilled, Fig Leaf-scented Baby Potatoes, Lovage Coulis & Rich Jus

or

SWEETBREADS\* Caramelized, Morels in Vin Jaune & Wild Garlic

> STRAWBERRY Crispy Tartlet & Timut Pepper

> > or

CHOCOLATE Pure Araguani Origin & Crispy Buckwheat

> GINGER\* Granny Smith, Celery & Misho

-

All our meats are of French origin, and our seafood is locally sourced or from French coasts The paper for this menu is made from upcycled invasive algae, turning an ecological threat into a sustainable resource Net prices in euros, VAT included - Listed prices exclude the 4% staff contribution - Please not that cheques are not accepted

Violin, Fresh Mint Velouté, Clams & Bottarga

Grilled, Spiny Artichoke & Barigoule