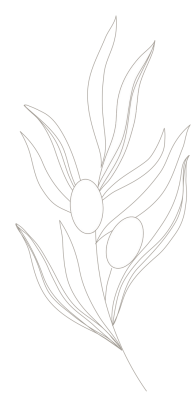




C A P E S T E L
L A T A B L E

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 - 220€

THE CHEESE CART - 24€

Ratafia - Champenois Solera 90-19 - Henri Giraud - 5cl - 15€

FOOD & WINE PAIRING

5 glasses - 10cl : 85€
7 glasses - 8cl : 115€

ZUCCHINI*

Violin, Fresh Mint Velouté, Clams & Bottarga

-

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*

Grilled, Spiny Artichoke & Barigoule

-

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