



C A P E S T E L
★ ★ ★ ★ ★

La Table de Patrick Raingeard

Emotion

White asparagus from Gard

Mango and oyster sauce, red caviar

John dory cooked with ginger

Crunch baby leeks with almond and morels

Grilled lamb filet from Adret certified red label

Hay smoked skirt flap, confit tomato with garlic

Strawberry rhubarb

Yogurt ice cream, Balkan spices and rose

145€

Discovery

Oyster tartar from Camargue

Buckwheat crisp; green pea jelly

Spider crab soup

Celeriac ravioli and mascarpone

Turbot cooked on the bone

Star anis and coffee bean, roasted broccoli

Veal filet from Limousin with confit lemon

Veal rib salad, chickpea and coriander

Dark & light muscovado meringue

Goat's milk whey cheese, lemon and rosemary

190€

Kindly inform us about allergies or dietary requirement at the beginning of service

All our meats are sourced in France, UK & EU



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Green attitude

Artichoke barigoule

Slightly acidic, carrot ravioli, carrot orange and saffron sorbet

Stir fried local Swiss chard

Piquillo and Espelette pepper sauce

White radish rose

Thai vegetable sauce

Crispy chocolate and black olive

Cocoa sorbet

145€

Signature

Blue lobster and verbena oil salad

Strawberry, white balsamic vinegar and aubergine

Langoustine roasted in its own shell

Foamy head sauce with vanilla and almond milk

Mediterranean wild seabass

Samphire and sweet potato

Myrtle granité

Locally farmed chicken brandade

Potato, truffle sauce

Goat's milk gorgonzola foam

Grand Marnier soufflé

Vanilla and miso ice cream

220€

Cheese

Local selection served from our cheese trolley

27€

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