



**Menu Epicurien**  
RICARDO LOURENÇO

**MENU 55€**

*Mise en bouche*

Chef's Surprise

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*Starter*

Salmon marinated by us,  
First beets in a cauldron, mini blinis and burnt lemon

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*Main Course*

Gardianne of bull and grated raw foie gras  
Truffled Camargue rice with burnt onions

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*Dessert*

Pineapple flambé and laminated  
Ginger and lime fountain