




- *Lunch Set Menu* -

2 Course | 28 pp

3 Course | 35 pp

 **Green Bean Salad** French Mustard Dressing | Strawberry | Almonds 

 **Crispy Squid** Lime & Chilli Salt

Burrata Pugliese Olive Oil | Basil | Salt & Pepper 

Potato Gnocchi Al Pomodoro 

Sea Bream Sauce Antiboise

French Veal Traditional Meatballs | Tomato

Vanilla Cheesecake Raspberry

Madeleines Olive Oil Ice Cream

Saveur du Maquis Confit Fruit | Crackers

- *A Slice of Provence* -

3 Course | 45 pp

With a Slice of Provence cocktail | 55 pp

Ajo Blanco Almonds | Cantaloupe Melon 

Fried Courgette Flower Black Garlic Goat Curd 

Mussels Basil Marinière

Artichoke Ravioli Beurre Noisette | Toasted Pine Nuts | Sage 

Grilled Sea Bream Sauce Vierge

French Veal Traditional Meatballs | Tomato

Iced Menton Lemon

Choux à la Crème Tropezien

Available 3rd June - 17th August for dinner only

 **Socca Staples** |  Vegetarian

Please notify a member of staff if you have an allergy, or ask for further allergen information.
A discretionary service charge of 15% will be added to your bill.