

# La Palmeraie

Jimmy COUTEL

## *Starters*

Red mullet two ways:

Lightly smoked, with asparagus from Provence and hazelnuts  
Slice in a confit with artichokes and fish flavoured jus

Small stuffed vegetables, condiments from the Riviera, beans from the garden,  
braised pork belly and tangy cherries

Duck foie gras seared in chopped parsley and garlic, Sichuan peppercorn  
chicken parfait, crunchy vegetables and gibleet-flavoured vinaigrette

Langoustines Royales cooked in lemon-flavoured olive oil, with peas,  
agnolotti pasta stuffed with herbs and watercress with ginger

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## *Fish*

John Dory in marjoram, braised fennel with orange,  
rock octopus and velvet crab emulsion

Wild Maigre white fish, open ravioli with wood scented polenta,  
steamed morel mushrooms, oxtail and a rich jus

European lobster caught in the pot,  
Roasted tail lacquered in anise seed, with carrots and soufflé potatoes  
Claws rolled in white lardon, with peas and almonds

## *Meat Dishes*

Roast Dombes quail, purple artichokes and a cromesquis of thighs,  
with ratte potato mousseline and grated black truffle

Pyrenees lamb two ways:

Saddle rubbed with Pimentón de la Vera paprika, asparagus with herbs  
Shoulder slow-cooked for 7 hours with rosemary, chick peas and zucchini

Angus beef entrecote, aubergine confit and rocket pesto,  
fairy ring mushrooms, roasted marrow bone and shallot jus

Our selection of fine cheeses from Monique Mayer  
(Saint-Rémy de Provence)

## *Desserts*

Mara des Bois strawberries and rhubarb confit creamy with olive oil,  
almond shortbread and honey ice cream

Selection of lemon textures and Victoria pineapple with vanilla compote,  
crispy coconut and limoncello ice cream

Ice cold Calisson with orange flavours and red fruit marmalade

Grand cru Guanaja chocolate, pistachio ganache,  
almond praline and raspberry jelly

All our meat is from France and Ireland  
Prices in euros: includes VAT and service charge

# La Palmeraie

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## *Signature Menu*

*5 courses €120*

*4 courses €96*

All season

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Green asparagus from Provence,  
shellfish and hazelnuts

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Red mullet,  
artichokes and fish-flavoured jus

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Monkfish,  
wood-scented polenta

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Pyrenees lamb,  
roasted ribs and barbajuans

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Strawberries,  
lemon and mascarpone

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Gourmandises

*Wine paired with dishes (5 glasses) €50*

*Cheese selection €15*