

# La Palmeraie

## Jimmy COUTEL

### *Starters*

- Red mullet in a confit slice, purple artichokes and fresh vegetables from local markets, like for an aioli. 38
- Cep mushroom cap baked in a pine-scented puff pastry case, finely cut stalk on a crust of fresh herbs. 40
- Razor clams in chopped garlic and parsley, veal carpaccio the Vitello Tonnato way, and green beans from our garden. 42
- European lobster with transparent ravioli marinated in bergamot oil, zucchini, peaches and fresh almonds. 44

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### *Fish*

- Grilled Castagnole, zucchini from the garden, gnocchi with fennel seeds, sautéed chanterelle mushrooms, garlic and almonds in a velouté. 46
- Spiny lobsters cooked in Colonnata salt, with aubergine confit, roast marrow bone, and marjoram and white truffle shortbread. 62
- Turbot and Oscietra caviar two ways, 72  
Cooked on the bone with stuffed purple artichokes and samphire.  
The trimmings on an artichoke leaf with champagne sauce.

## *Meat*

- Saddle of roast Sisteron lamb, haricot beans with a lemon confit,  
local tomatoes, relishes and cockles from the Riviera. 46
- “Perle des Dombes” duckling two ways, 54  
Roast breast, carrot tops and chanterelle mushrooms and a raspberry jus.  
Leg confit stuffed with a mousseline, spinach and sorrel.
- Veal sweetbreads lacquered with slivers of hazelnut, Swiss chard,  
cromesquis of foie gras and apricots with rosemary. 58

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- Our selection of fine cheeses from Monique Mayer 20  
(Saint-Rémy de Provence)

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## *Desserts*

- Apricot soufflé on shortbread and ice cream with fresh verbena from the garden. 20
- Blackberry marmalade, meringue shell, melt in the mouth cocoa,  
Kaffir lime and fresh blackberry jus. 20
- Peach poached in vanilla on a crispy crust, citrusy cream,  
thyme granita and Timut pepper ice cream. 20
- Grand cru Illanka 63% chocolate, fleur de sel praline,  
creamy ganache with Tonka bean and a sorbet. 20

All our meat is from France  
Our truffles are *Tuber aestivum*  
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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Tomatoes from the garden,  
Grilled avocado and dried beef

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Bouillabaisse,  
in a savoury garlic and saffron jelly

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Castagnole,  
gnocchi and chanterelle mushrooms

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Free range pigeon,  
white truffle and artichokes

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Wild strawberries,  
yogurt and grapefruit

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Gourmandises

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

*Cheese selection €15*