STARTERS

Scallop and Carmine
chicory, walnuts and turmeric 69 €

Kristal Caviar and Organic Egg
« à la coque » style with a courgette flower 90 €

Lobster Lasagna
tarragon, spinach and spianata 115 €

Risotto Vialone Nano
Imperial caviar (20 min) 110 €

Petits Farcis
vegetables and pork shank 45 €

FISHES

Skate Wing
tomatoes, olives, capers and fried onions 57 €

John Dory and Artichoke
coriander broth 85 €

Sea Bass
Château Thuerry red wine and spiced pear 85 €

Sole with Lemon from Menton
flavoured butter (for 2) 130 €

MEATS

Squab and Lettuce
creamy parmesan 80 €

Milk-fed Lamb Cutlets
thyme and tangy chickpeas 85 €

Beef Fillet
roasted Kampot pepper 99 €

Entrecôte
bone marrow on melba toast, red wine sauce 95 €

Milk-fed Veal Chop
pearl jus and chanterelles with persillade (30 mn, for 2) 175 €

ALL OUR BREADS ARE HOMEMADE BY OUR BAKER

Les Ambassadeurs
by Christophe Cussac

« FINES BOUCHÉES »

Sea-Bream Tartare
Kristal caviar cannelloni 98 €

Mediterranean Blue Crab
green wheat and herbs salad 40 €

Marinated Sardine
Imperial caviar, fennel and lemon from Menton 55 €

Tuna and Red Pepper
ham, bergamot and peperoncino 40 €

Scallop and Carmine
chicory, walnuts and turmeric 39 €

Porcini Mushroom Puff Pastry
aubergine caviar 35 €

Mussels
saffron soup and smoked paprika 28 €

Frog Legs
sweet garlic and parsley 41 €

Duck Foie Gras
baby cabbage and balsamic 36 €

Maltaise Langoustine
green beans 85 €

Lobster Lasagna
tarragon, spinach and spianata 70 €

John Dory and Artichoke
coriander broth 45 €

Sea Bass
Château Thuerry red wine and spiced pear 45 €

Squab and Lettuce
creamy parmesan 55 €

Milk-fed Lamb Cutlets
thyme and tangy chickpeas 55 €

Veal Sweetbread
chanterelles and sorrel 59 €

LIST OF ALLERGENS AVAILABLE ON REQUEST

Les Ambassadeurs
by Christophe Cussac

LA DÉGUSTATION

295 €

Sea-Bream Tartare
Kristal caviar cannelloni

Scallop and Carmine
chicory, walnuts and turmeric

Duck Foie Gras
baby cabbage and balsamic

Lobster Lasagna
tarragon, spinach and spianata

Sea Bass
Château Thuerry red wine and spiced pear
or
Squab and Lettuce
creamy parmesan
or
Milk-fed Lamb Cutlets
thyme and tangy chickpeas

~

Cheeses
fresh and aged

~

Fig and Almond
hibiscus jelly

The Trolley
tarts and sweet delicacies

FOR THE ENTIRE TABLE

Les Ambassadeurs
by Christophe Cussac

CHEESES

fresh and aged 32 €

DESSERTS

Pastry Chef Patrick Mésiano

The Trolley
tarts and sweet delicacies 34 €

~

Fig and Almond
hibiscus jelly 34 €

Lemon Tart
basil sorbet 34 €

Smoked Chocolate
crunchy « gavotte » 34 €

Soufflé
Grand Marnier or coconut (20 min) 34 €

LES MIGNARDISES

monégasque macaron and assorted chocolates
"home-made"

Les Ambassadeurs
by Christophe Cussac