



*Wine Bar & Restaurant*

## FRENCH GOURMAY 2022

### OUR SPECIALS

#### SEARED YELLOW FIN TUNA RIVIERA SALAD

with Kalamata olives, heirloom cherry tomatoes,  
anchovies, green beans, fingerling potatoes and quail egg tossed with  
lemon vinaigrette

138



#### PAN-ROASTED HOKKAIDO SCALLOPS

#### & SOUPE DE LEGUMES AU PISTOU

Japanese scallops with a Provençal reworking of Italian pesto

188



#### BONELESS LAMB RACK

sautéed baby spinach, mushrooms duxelles and a rich tomato compôte

Lamb-thyme jus and and garlic bonbon

388





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## **CHEF IGNAZIO SIGNATURE DISHES DURING MAY**

Our dishes are inspired by the Cuisine of the RIVIERA  
A Gastronomy linked to local Products and  
handed down from generation to generation,  
since the times when the Capital of the  
French Riviera was part of the Kingdom  
of Sardinia.

Bon Appétit

# Ignazio

Chef di cucina