



# CHEZ JEANNETTE

## STARTER - 23 €

Radish

Smoked and raw radish, puffed quinoa,  
fermented pepper vinaigrette

Stingray

Mediterranean stingray, grenobloise, zucchini

## MAIN COURSE - 38 €

Sea bream

Marbled Mediterranean sea bream, braised sucrine in a tartlet,  
rock fish reduction

Pork

Rack of pork, peas and poppy vinegar,  
Gigi en Provence gin infused juice

## CHEESE - 15 €

Terra Cabrun goat's cheese assortment

## DESSERT - 17 €

Tanzanie 75% grand cru chocolate and coffee  
tonka bean, refreshed with green chartreuse sauce

Apricot

Cooked and raw apricot, whipped cream and shiso crystalline, apricot vinaigrette sliced with  
estate olive oil

**STARTER, MAIN COURSE, DESSERT – 63 €**

**5-COURSE TASTING MENU - 95 €**