

# MARE NOSTRUM

7 STAGES  
190€

EARLY STAGES  
MISE EN BOUCHE  
ORIGIN OF THE « NIÇOISE » SALAD  
PLANT-BASED BUT NOT ONLY  
AMPHORA FISHING  
MEDITERRANEAN OPEN SEA  
BACK ON LAND  
OR  
GARDEN TART

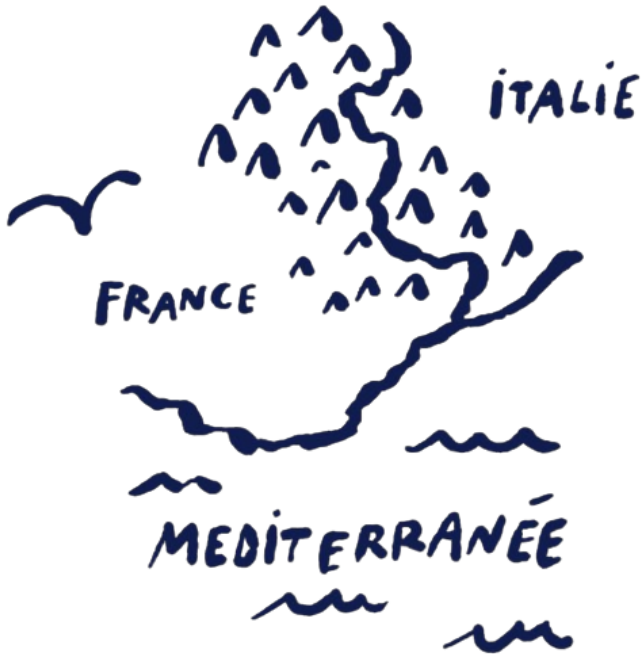
6 STAGES  
*Without the dish « amphora fishing »*  
150€

CHEESES - 38 EUROS EXTRA

	PAIRING 4 GLASSES	PAIRING 5 GLASSES
ORIGINAL	80€	95€
SEDUCTION	180€	195€

*Our menu is served for the whole table.  
We are able to provide you the origin of our products ;  
An allergen menu is available upon request.  
Net prices, VAT and service included.  
The restaurant does not accept cheques.*

# RÉCIF



## Fruits and Vegetables :

*«Tagete et Bergamote» by Audrey Angelica*

*Bruno Cayron*

*La Serre du plan*

*Jardin d'Orion*

*Bastien Verdino*

*Carotte et cocotte*

*Chemin des mules*

*Domaine Saint-Vincent*

*Papaye de Provence*

*Agrumes du sud*

*Morgan Orto*

## Fishermen :

*Olivier BARDOUX*

*Mare Nostrum*

## Cheeses :

*Ma fromagerie Valescure*

*Ferme de Belveset*

*Fromagerie de Château-Queyras*

*La ferme du petit Jabron*

*La ferme Dei Reicampadis*

*Fromagerie les alpages*