

To share

Roasted seasonal peppers

With olive oil

Smoked swordfish belly

Pate en croûte

Veal, poultry, pork & pistachio

Smoked mayonnaise eggs

Stuffed mushrooms

Barbajuans

Parma ham 30-months

COMPLICES SIGNATURE PLATES

Farm-raised Veal Chop

Spring vegetables and dauphine potatoes

Cians trout wellington

White butter sauce with trout roe & mixed salad

Over the flame

9€ FROM THE SEA

Catch of the day

33€

9€ White asparagus and candied morels with wild garlic butter sauce

16€

8€

9€

9€

Complices
RESTAURANT

FROM THE LAND

Smoked picanha beef

33€

Pepper sauce, dauphine fries

VEGETARIAN

Gnochi with peas

20€

Pecorino with herb emulsion (garrigue herbs)

DESSERTS 11€

Raw chocolate mousse

Hazelnut ice cream & cappuccino espuma

Rhubarb Cheesecake

Lightly tangy hibiscus syrup

Menton Lemon

Blanc-manger and basil sorbet

Complices

RESTAURANT

SET MENU

59€

Anuse-bouche

Provence Asparagus

White butter with orange blossom

Mediterranean Catch

Baby peas and shellfish, amber Noilly Prat cream

Grilled Lamb Chop & Caillette

Chickpea stew and rich jus

First strawberries of the season

Verbena and crispy wafer

Mignardises

Little sweet bites