

Desserts

70% Grand Cru Chocolate Crisp **12€**

Thyme ice cream and olive oil

Strawberry and Verbena Tart **12€**

Menton Lemon **12€**

Blanc-manger and basil sorbet

Cheese Plate **15€**

Complices

RESTAURANT

Menu 66€

(Served for the entire table)

Amuse-bouche

Grilled local artichoke

Black garlic and elderflower vinaigrette

Mediterranean catch of the day

Gnocchi and saffron-infused rock fish jus

Roasted free-range guinea fowl supreme

Spring vegetables, rich olive and preserved lemon jus

Local strawberries

Fresh cheese and a lightly tangy hibiscus syrup

Mignardises

To share

Roasted peppers from our local market gardener 9€

Smoked Mediterranean swordfish belly 9€

Smoked mayonnaise eggs 8€
Future French Champions?

Barbajuans 9€

Prosciutto di Parma (aged 30 months) 9€

Mediterranean sea bream ceviche 16€
Greek yogurt and mint oil

Vegeterian

Pea gnocchi 20€
Pecorino and a garrigue herb emulsion

Over the flame

FROM THE SEA

Catch of the day 33€

White asparagus, confit morels
Wild garlic beurre blanc

FROM THE LAND

Pan-roasted veal rump 35€

Stewed peas and guanciale, rich jus

Complices' signature plates

Smoked beef Picanha 39€ / pers.

Pepper sauce, spring vegetables, and pommes dauphines

Stuffed Mediterranean catch of the day 85€ / 2 pers.

Provençal stuffing (chard, garrigue herbs, preserved lemon)
and shellfish bisque