

LE JEU "6" 6 MOUVEMENTS



The Movement :

A dimension of emotion, sharing, explosion putting our senses on the alert, highlighting our primary instinct of taste.

An experience which I suggest you discovering together around this table.

Centred on **the chosen product** :
Declined **in three services** in a chronology.

First service :

A gustative pastel with a set of textures.

Second service :

The creativity is motivated by the product and its ecosystem.

Third service:

The soil, the rough diamond cooked without compromise.

CHRISTIAN SINICROPI

VEGETABLES

First movement

Radish,
and its nuances.

Second movement

Pigment and flavors,
from the Zucchini flower.

Third movement

Tomato,
a family spirit.

125€ per person

DUBLIN BAY PRAWN AND GAMBERONI

First movement

Gamberoni

Culinary wave focused on the product
and its raw flesh soft,
sweet and coral flavour.

Second movement

Dublin Bay prawn

Crisp and gourmet in a maritime movement
and fruit garden.

Third movement

Superposition :

Strong broth with iodized flavors,
Dublin Bay prawn and gamberoni are cooked naturally.

198€ per person



THE SOIL OF MY CHILDHOOD

First movement

Pasta and tomato,
my mother's legacy.

Second movement

Baby squid,
tinted with local products.

Third movement

Stock fish,
like a sausage.

140€ per person

SOUTH, MY ROOTS

First movement
Mediterranean oyster
Generous and mineral.

Second movement
Fish eggs mimosa
A soft and strong pleasure at the same time.

Third movement
The mackerel my way
When the land and the sea meet each other.

Fourth movement
Sardines
Stuffed and grilled.
We are in a tasty dish with regional pigments.

148€ per person

ALLAITON LAMB TRIPLE A GREFFEUILLE AVEYRON

First movement
A calling to greed,
sheep's milk, sachetti and lamb ham.

Second movement
A sensory horizon focusing on fillet of lamb saddle.
Savory, pasture and sheepfold.

Third movement
Lamb sausage cooked 48 hours,
lamb juice with black lemon.

149€ per person



FARM PIGEON FROM MONT-ROYAL

First movement
Thinly sliced carpaccio,
seasoned with caviar and luzerne.

Second movement
The squab
Parsley from the swamp.

Third movement
Choco pigeon tartlet,
I let you discover it.

145€ per person



The dishes "home-made" prepared on the spot from basic products All dishes are "home-made".
Net prices - Payment by cheque is not accepted. Thank you for your understanding
Origin of our meats : Veal / Lamb / Pigeon : France - Beef: : Australia