

la Table du Gouverneur

STARTERS

PERFECT EGG 12

served chilled, like a Frappuccino, with corn and guanciale

CARP GOUJONNETTES 15

thin, crispy pieces of carp, served with a smoked gribiche sauce

SALTUFO PLATTER 15

italian salami, summer truffle, and Parmesan

FRITTO MISTO TO SHARE 20

assortment of crispy fried items, served with a sweet and savory sauce

FRIED PADRÓN PEPPERS 12

simply enhanced with a pinch of fleur de sel

Weekday set menu

*lunch only
monday to friday*

MELON GAZPACHO, MELON-THYME
ICE CREAM AND SERRANO HAM

SALMON, COURGETTE MOUSSELINE,
COURGETTE TAGLIATELLE,
HADDOCK SAUCE AND PAK CHOI

FIG FINANCIER, FIG SORBET,
VERBENA CREAM AND FRESH FIGS

Starter and main course
or main course and dessert **24**
Starter, main course & dessert **30**

KIDS' TABLE UNDER 12 YEARS OLD

Fresh pasta with tomato and basil sauce

Fish fillet with garden vegetables

Chicken tenders with fries

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Ice cream, sorbet or waffle
(chocolate or caramel)

14

DISHES

DISH OF THE DAY 17

CAESAR SALAD 17

crisp romaine lettuce topped with Parmesan shavings, golden croutons, and a creamy Caesar dressing with notes of anchovy and Parmesan

VITELLO TONNATO 17

thin slices of veal round, condiments, served with a light sauce made from tuna, mayonnaise, and Parmesan

OCTOPUS 23

octopus tentacle grilled in olive oil, accompanied by fregola sarda, Niçois vegetables, stracciatella and condiments seasoned with 'nduja

BEEF OR SALMON TARTARE 21

prepared in-house, fries

THE BURGER 19

charolais beef patty, aged cheddar, crisp lettuce, tomatoes, red onions, enhanced with a savory sauce, served with fries

RIBEYE STEAK 300g 27

grilled beef steak, fries, and mushroom butter, seasoned with pepper and Espelette pepper

OUR SEASONAL PASTA 19

fusilli coated in a Tom Kha Kai brown jus, slow-cooked shredded pork belly, shiitake and shimeji mushrooms

DESSERTS

GOURMET COFFEE 10

BASIL-SCENTED CRÈME BRÛLÉE 10

enhanced by yellow lemon zest and a touch of fruity olive oil

CHOCOLATE MOUSSE 11

refreshed with a blackcurrant gel and sorbet, and cocoa nibs

APRICOT & PISTACHIO ICE CREAM CUP 10

apricot-rosemary sorbet and pistachio ice cream, butter-sautéed apricots, moist financier, and rich pistachio praline



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TO SHARE

For two

FRITTO MISTO 20

our sweet chili sauce

PLATE OF SALTUFO 15

truffle and parmesan sausage

FRIED PADRÓN PEPPERS 12

flower of salt

Bistronomy

STARTERS

SEA BREAM 21

ceviche style with passion fruit, mango, basil, citrus, and a "tiger's milk" infused with flavors from my travels; served with a gourmet toast topped with Kaviari Baeri caviar

MY FOIE GRAS 21

with coriander seeds, pink peppercorns, verbena tea, and bergamot gel; served with warm citrus brioche

MAIN COURSES

BRITTANY MONKFISH 32

roasted in semi-salted butter, pistou and tomato soup, spring vegetables, and confit garlic purée

LAND & SEA ENCOUNTER 32

free-range poultry stuffed with lobster, golden chanterelles, poivrade artichokes, poultry jus, and creamy lobster-head emulsion

DESSERTS

APRICOT ALMOND 12

Almond blanc-manger, candied apricots, almond milk ice cream, apricot juice, grated fresh and toasted almonds

THE CHERRY 12

presented as chutney, marinated, and juice; with lactic cream, pistachio biscuit, and black cherry sorbet

GOUVERNEUR MENU

STARTER - MAIN - DESSERT 65

KIDS' TABLE UNDER 12 YEARS OLD

Fresh pasta with tomato and basil sauce

Fish fillet with garden vegetables

Chicken tenders with fries

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Ice cream, sorbet or waffle

(chocolate or caramel)

14

Golf corner

CAESAR SALAD 17

romaine lettuce, crispy chicken, Parmesan, tomatoes, golden croutons, Caesar dressing

BEEF OR SALMON TARTARE 21

condiments, fries

OCTOPUS 23

tentacle snacked in olive oil, fregola sarda, vegetables from Nice, 'nduja condiments, stracciatella

THE BURGER 19

charolais beef patty, aged cheddar, lettuce, tomatoes, red onions, seasoned sauce, fries

ENTRECÔTE DE BOEUF 27

frites, beurre de girolles, poivre et piment Espelette

CREME BRULEE PARFUMEE AU BASILIC 10

zestes de citron jaune, huile d'olive fruitée

