



The Signature Gastronomic Experience

Chef François Savin
French Riviera

Before your meal the Chef will serve a selection of Canapés created daily (Surprise :)

Entrées

Heirloom Multicolored tomato salad with burrata & lemon confit dressing.

Wild Mushroom Ravioli, Garlic & Parmesan Cream.

SeaBass Tartare with Parmesan Sablé Biscuit, Herb Salad, & edible flowers.

Sea Bream Carpaccio, Combava, slightly burnt mandarin, Fresh Coriander, & Toasted Pine Nuts.

French Frog Legs, Delicately Pan-Seared, Brown Butter, Garlic Confit and Fresh Herbs

Creamy Black Melanosporum Truffle Risotto.

Large Lobster Ravioli, Fresh Herb Jus, & Lemongrass Bisque.

Bluefin tuna tartare, nori and sesame crisp, Imperial Osetra caviar & herb cress.

Green pea and basil ravioli, toasted pine nuts, carrot ginger velouté & pistachio oil.

Butternut velouté, poached quail egg, black truffle, & hazelnut oil.

Scallop Carpaccio with Citrus, Lemongrass Sorbet, and Artichoke Crisps.

A Timeless French Tradition, Burgundy Snails with Garlic & Parsley Butter.

All meals will be served with Artisanal French Bread.
Created with love by Chef François Savin | chefsavin.com



Plats Principaux

Poisson:

-Lightly Seared Wild Turbot, Champagne Sabayon Sauce, & Young braised Vegetables.

-Seared Red Mullet Fillet, Citrus Vierge Sauce, Spinach, & Young Carrots.

-Roasted Sea Bass, Basil Zucchini Purée, Lemon–Black Olive Condiment, & Reduced Fish Bone Jus

-Cod Cooked in Papillote, Provençal Ratatouille, & Basil light Cream.

-Lightly Cooked Brittany Blue Lobster, Lobster Butter Sabayon, Carrot Variations, Pepper

Piperade, & Pea Purée.

-Wild Sole Meunière, Baby Potatoes, Fine Green Beans, & Brown Butter Lemon Jus.

-Lightly Cooked Brittany Blue Lobster, Lobster Butter Sabayon, Carrot Variations, Pepper

Piperade, & Pea Purée.

-John Dory Filet, Yuzu Sabayon, Roasted Brussels Sprouts, Mousseline de Pomme de Terre, Fresh

Herb Jus.

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Plats Principaux

Viandes:

Provençal-Stuffed Saddle of Lamb, Ratatouille, and Garlic Cream, home made lamb truffle Jus.

Duck Breast Sauce “Caline”, Sauté Wok Vegetables.

Traditional Beef Wellington, Truffled Mashed Potatoes, and Young Vegetables.

Roasted Pigeon, Asparagus Tips, Lobster Tails, Black Truffle Sauce “Périgueux”

Roast Veal Rib Eye with Garlic, Creamy Dauphinois Gratin, Small Onions, and Pepper Jus.

Roasted Chicken Supreme, Verbena Jus, Pommes Pont-Neuf, Green Beans.

Wagyu or Black Angus Ribeye, Béarnaise Sauce, Pomme Darphin, Roasted Baby Carrots.

Artisanal Cheese Selection:

A selection of artisanal European cheeses, available in assorted platters of 2, 3, 4, 5 or 10 varieties,

all served with Artisanal French bread.

All meals will be served with Artisanal French Bread.



Dessert

-Our longtime bestseller, Chocolate Fondant with Espelette Pepper Crème Anglaise.

-Caramelized Apricot Tart, Toasted Almonds, and Rosemary Ice Cream.

-Lemon and lime tart, crisp sablé biscuit base, soft Italian meringue.

-Traditional Mille-Feuille with Crunchy Almonds, Creamy Vanilla Custard, Roasted Hazelnuts.

-Forêt Noire, Black Forest Dessert Dark chocolate sponge, cherry compote, and vanilla Chantilly.

-Fraisier, Vanilla Mousseline Cream; layered with fresh strawberries.

*-Traditional Tarte Tropézienne, soft brioche, vanilla cream, iconic dessert from
Saint-Tropez, made famous by Brigitte Bardot.*

-Chocolate hazelnut cake, hazelnut crisp, praline sponge, chocolate cream, chocolate mousse.

-Exotic cheesecake, crisp sablé Breton, génoise sponge, exotic fruit confit, cheesecake mousse, mango glaze, vanilla cream.

-Traditional Tarte Tatin, warm caramelised apples, crispy pastry, homemade vanilla ice cream.

Menu Format

This signature menu presents a selection of my key dishes, all of which can be adapted to your preferences. You may choose the number of dishes you wish, and I will adjust the portioning and style accordingly, whether as a tasting menu served individually or as a sharing format in the centre of the table.