



# CHEZ JEANNETTE

## STARTERS - 23 €

### **Courgettes**

Yellow and green, grilled mackerel,  
Taggiasche olives, bergamot mint

### **Asparagus**

Whites roasted, lacto-fermented  
almond cream, peppered candied egg yolk

## MAIN COURSES - 38 €

### **Catch of the day**

Smoked turnip, acid green strawberry,  
date condiment, hops

### **Lamb**

Broad beans, herbaceous cream, Corsican ewe's offal,  
caper leaves, rosemary-infused juice

## DESSERTS - 17 €

### **Chocolat**

Tuma Yellow 80%, black garlic ice cream  
Olive oil, crispy nibs

### **Kiwi**

Spearmint whipped cream, kiwi sorbet,  
Chartreuse, mimosa vinegar

**STARTER, MAIN COURSE, DESSERT – 70 €**