

New this summer at the Althoff Villa Belrose.

Its gourmet restaurant, "Club l'indochine", is enhancing its culinary experience with a brand-new tasting menu, orchestrated by Chef Jimmy Coutel and his brigade, Matthieu Perret Bernard, sous-chef, and Léa Le Berre, pastry chef.

Born into an earth-loving family, with a father who was a gardener, the taste for local and seasonal produce is an integral part of his cooking and is reflected in each of his dishes.

His tip: enjoy artichoke and osciètre caviar with a Provencal white wine,  
such as Château de Chausse.

# SIGNATURE

Jimmy COUTEL

A spring journey to Provence with a special menu created by our Chef Jimmy Coutel.  
A wonderful experience to enjoy a Mediterranean cuisine overlooking the Bay of Saint-Tropez

## **Prémisse**

### **Red Mulet**

Girolles and Egg plant

### **Foie gras**

Artichokes and Vera pepper

### **Sea bream Sébaste**

Osciètre Caviar, Zucchini

### **Bresse chicken**

Asperagus, Potatoes

### **Strawberry**

Shiso

### **Grapefruit**

Meringue with Timut pepper and Saffron

### **Sweets**

Menu served for all guests  
160 € per person / Cheese selection from Maison Ragusa, extra charge of 18 €

Our meats are all from France

Net prices in euros, taxes - service included

## Starters

### **Osciètre Caviar 49 €**

Artichokes with Provençal pepper sauce, dehydrated strips of caviar,  
artichoke pulp.

### **Green Asparagus 38 €**

Cooked on the barbecue, asparagus cream with bergamot, lemon caviar,  
crunchy condiments, sparkling juice

### **Blue lobster 70 €**

Fine bisque jelly, peas with Colonnata bacon, beetroot  
in oil and cockles with parsley.

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## Fishes

### **Turbot** 75 €

Cooked on the bone, fava beans and spring onions, layers of confit potatoes herb mousseline.

### **Red Mullet** 52 €

Grilled and slightly smoked, spinach ravioli, white asparagus with Espelette pepper, rock broth.

## Meats

### **Veal** 66 €

Wrap with morel mushrooms, stuffed purple artichokes, creamy morels and crispy savory brioche, reduced juice.

### **Lamb of Sisteron** 72 €

Special cut roasted on the barbecue, chard and roasted hazelnuts, confit shoulders, zucchini rolls and garlic cream.

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**Cheese 24€**

Cheese selection from Maison Ragusa

Desserts

**Cherry and Elderflower 24 €**

Baba with amaretto, cherry confit with blossom, light elderberry mousse, fine crunchy tuile and fragrant sorbet.

**Rhubard & Vanilla 24 €**

Poached in a vanilla infusion, crunchy Arlette and flavored cream, candied fruit pulp and intense sorbet.

**Blueberry Chocolate 24 €**

Millot 74% chocolate, crisp blueberry confit, refreshing cocoa sorbet and soft biscuit.

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