



LUNCH MENU

Au Jardin  
de La Vague

# May Day

*Amuse bouche*

*Crispy bio egg  
from La Plume Blanche in Vence,  
warm green asparagus,  
Italian guanciale,  
lemon sabayon and crispy bacon*

*Tandoori cod,  
candied fennel with star-anise and cinnamon,  
fresh coriander emulsion*

*Red fruit, cardamom and strawberry liquor  
granita*

*Pineapple raviolis  
stuffed with passion-mango cream,  
lychee-Soho sorbet*

*Menu & Wine: 64€*  
*Menu: 39€*