



4 hands



LA VAGUE DE SAINT PAUL

HOTEL RESTAURANT

★★★★

dinner



**SATURDAY,
AUGUST 18TH**

From 7.30pm

*Akhara
Chay
&
Patrick
Raingeard*

*Executive Chef - Le Cap Estel******

One star Michelin

6-course **MENU** : 69€
drinks excluded

LA VAGUE DE SAINT PAUL
Chemin des Salettes - 06570 St Paul de Vence - France
0033.4.92.11.20.00.
www.vaguesaintpaul.com

4 hands Menu



Au Jardin

de La Vague



C A P E S T E L

*Amuse Bouche by Akhara Chay :
miso-style chicken broth,
tofu, leeks, Shiitake mushrooms*

*Gamberonies from Genoa gulf
marinated in lime,
mango flavoured Monaco oyster vinegar
by Patrick Raingeard*

*Crab claw and shrimp alliance
flavoured with tarragon,
classic French betroot tartare,
seafood bisque
by Akhara Chay*

*Hyssop poached croaker,
balsamic sauce,
guanciale bacon and vegetables
by Patrick Raingeard*

*Lamb noisette from the Alpilles in Viennese crust,
espuma of zucchini from Nice with Thai curry
and zucchini flower tempura,
gravy sauce with olive oil
by Akhara Chay*

*Trembling coco milk panna cotta
infused with Corn flakes,
sponge biscuit and Matcha green tea ice-cream
by Akhara Chay*

*Peach with verbena sorbet
by Vincent Delhomme, pastry chef of Cap Estel*