



Le Sud

Menu à Six Mains - Entre Provence et Nil

A crossover between the French Mediterranean and the banks of the Nile

By: Chef Eric Bausson

- Chef Christophe Die
- Pastry Chef Habiba Makhoulouf

The Olive Breath

Sorbet with olive oil and chicharros, candied lemon espuma

A fresh entrance, between sea breeze and southern light.

The Balance of the Land

Cromesquis of foie gras with black truffle, melting quenelle and artichoke tartare with virgin sauce

Harmony between the richness of France and the liveliness of Mediterranean gardens.

The Garden of Baladi

Thin tart of smoked vegetables from Baladi, on a bed of burnt tomatoes and the scent of oregano

Fire and earth, a tribute to the vegetable gardens of the Nile and the Provençal hills.

The Wave and the Feather

Pearly sole fillet and crab mousse, candied fennel and green tetragon juice

The delicacy of the sea uniting two shores - the Mediterranean and the Red Sea.

The Presidential Legacy

Aswan lamb confit 24 hours, rosemary and black garlic jus reduced,
new potatoes in butter, glazed onions and topted carrots

An exceptional dish, once served to the President of the French Republic.

A celebration of time, fire and taste.

Ruby coconut Blanc

Coconut sobia cream, lemon-cardamon sorbet on a bed of fresh halved cherries.

Pearl of the Nile

A mini pavlova seashell that cradles a silky mastic and rose mahalabeya,
topped with fresh berries and a luminous lemon cream pearl.

Six-handed creation

Chef Christophe Die

Chef Eric Bausson

Pastry chef Habiba Makhoulouf

Concept & Inspiration:

Provence - Nile - Mediterranean

A culinary bridge between cultures, emotions and light.