

THE MOVEMENT



The Movement :

A dimension of emotion, sharing, explosion putting our senses on the alert, highlighting our primary instinct of taste.

An experience which I suggest you discovering together around this table.

Centred on **the chosen product** :
Declined **in three services** in a chronology.

First service :

A gustative pastel with a set of textures.

Second service :

The creativity is motivated by the product and its ecosystem.

Third service:

The soil, the rough diamond cooked without compromise.

CHRISTIAN SINICROPI

GRAND | HYATT

CANNES
HÔTEL MARTINEZ

73, la Croisette – 06400 Cannes

Informations et Réservations :+ 33 (0)4 92 98 74 14

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FRUITS AND VEGETABLES

Ceramic holder

SINICROPI2

First movement

Radish and peas

Crisp textures with pastel pink and green flavors.

Second movement

Peach and tomato

Orchard like a sorbet, vegetable garden in acidulated pulp, and the countryside, crunchy with marjoram flavors.

Third movement

Zucchini flower of Mr. Orso

Azurean soil is at your table.

115€ per person



DUBLIN BAY PRAWN AND GAMBERONI

Ceramic holder

SINICROPI2

First movement

Gamberoni

Echo culinary in three segments :
Its raw flesh
is sweet and delicate,
its coral gives depth,
its shell brings length and strength.

Second movement

Dublin Bay prawn

Crisp and gourmet
in a maritime movement
and fruit garden.

Third movement

Superposition :

Strong broth with iodized flavors,
Dublin Bay prawn and gamberoni
are cooked naturally.

198€ per person

THE SOUTH AND ITS SOIL

Ceramic holder

SINICROPI2

First movement

Mediterranean oyster

Generous and mineral.

Second movement

Anchovy and razorfish

The inspiration of an escabèche
with its flowery reflections.

Third movement

Sardines

Stuffed and grilled.
We are in a tasty dish
with regional pixels.

128€ per person

SEA THOUGH CANAILLE

Ceramic holder

SINICROPI2

First movement

Tuna sausage

A scramble in permanent balance,
arbitrated by the lamb tripes and vegetables.

Cooked as I like them.

Second movement

Transition

Veal tripes, octopus and oyster
bring a whirlwind of freshness to multiple flavors.

Third movement

Black sausage of squid

The greed without compromise with the love of its origins :
a maritime land.

138[€] per person

ALLAITON LAMB TRIPLE A GREFFEUILLE AVEYRON

Ceramic holder

SINICROPI2

First movement

A calling to greed,
sheep's milk, sacchetti and lamb ham.

Second movement

A sensory horizon focusing on fillet of lamb saddle.
Savory, pasture and sheepfold.

Third movement

Lamb sausage cooked 48 hours,
lamb juice with black lemon.

148[€] per person



FARM PIGEON FROM MONT-ROYAL

Ceramic holder

SINICROPI2

First movement

Thinly sliced carpaccio,
seasoned with caviar and luzerne.

Second movement

Pigeon is cooked on bone,
dressed in a seasonal dress with accents of the south.

Third movement

Confit of legs
bound of their juice, prepared like a pie in pastilla.
We finish this movement in crisp
and soft texture.

140[€] per person



*The dishes « home-made » prepared
on the spot from basic products
All dishes are « home-made ».*

Net prices - Payment by cheque is not accepted
Thank you for your understanding
Origin of our meats : Veal / Lamb / Pigeon : France
Beef: : Usa