

COOKING ORIGINS

When a product has low or high notes,
we tend to divert it from its genesis.

Cooking origins considers and respects
these nuances composed of flavors and fragrances.

In the cooking origins, the ingredients that make up the recipe
form a collective culinary Ecosystem around the chosen product.

The nature of the living product defines the personality of the recipe
and its taste level.

To understand the mechanics of life
is to preserve one's truth and to consider it.

Relearning to know your true nature.

Accept what it is.

I do not pretend to master this awareness, but to practice it in its sensitivity,
its construction and its realization on a daily basis.

A will that lives his conviction.

We cook for the product and we flourish in sharing.

From this reflection came the following three movements :

CHRISTIAN SINICROPI

MOVEMENT

FLAVORS AND SCENTS WITH PRONOUNCED SHADES

King prawn

Pronounced textures, contrasted with original marine nuances

Fish eggs mimosa

Round and full-bodied,
a very marked ecosystem with seaside scent

The rabbit

Harmony between softness and force
Raw flesh, confit flesh, herbs and roots notes, taste and parfum of Prickly Pear
Cold infusion of carrot

Echo of the forest massifs from my region

Dense energies, with humus notes,
red earth, mushroom, grass, musk, tangy flavors
Cold infusion of lichen

Wood and chocolate

Smoky wood, undergrowth and vegetal notes

195[€] per person

MOVEMENT

FLAVORS AND SCENTS WITH SUBTLE SHADES

The Gamberoni and Mimosa flower of my countryside

Raw flesh, sweet taste and coral pigment,
floral mimosa sparkling breeze, citrus notes
An azure delicate flavor
Cold infusion of mimosa

Mediterranean red mullet

Mineral and rocky notes,
slightly saline, progressive flavors with iodine nuances

Trout from Notre-Dame de Valcluse

Lightly cooked, smoked and peated flavors, azure freshwater romance
Cold infusion of seaweed

Camargue rice "In its original way"

A pure ecosystem with notes of roasted fragrance,
a nuanced texture in deep simplicity
Once upon a time there was a rice field...

Orange blossom

Mimosa notes, texture of a millefeuille and a floating island crème brûlée

195[€] per person

FULL IMMERSION OF MOVEMENT PROGRESSIVE SHADES

The Gamberoni and Mimosa flower of my countryside

Raw flesh, sweet taste and coral pigment, floral mimosa sparkling breeze, citrus notes
An azure delicate flavor

Maritime pine tree and sardine

A taste resonance of local plant and marine biodiversity

Mediterranean red tuna

Memories of my childhood in the South of Italy

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Smoky wood, undergrowth and vegetal notes

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260[€] per person

280[€] the inspiration of Christian Sinicropi

THE VEGETAL

A story between an artist *Steph Cop*,
a ceramicist *Catherine Sinicropi* and the cooking origins

The artichoke

1st movement

The purple blue color of its flower inspired me the following notes :
Sour, sweet, cork oak wood,
violet and as main pigment the artichoke

The zucchini

2nd movement

Superposition textures, smoked wood flavors, musk and pollen notes
Yellow velvet with notes of saffron and anise

The carrot

3rd movement

A nuance of Riviera subtleties
Herbs, carrot, fermentation, lichen moss

Gourdon honey

4th movement

Thyme scent with a hint of olive oil
A feeling of freshness in the shade of the Riviera

168^e per person



LA PALME D'OR
CHRISTIAN SINICROPI

73, la Croisette – 06400 Cannes
Informations et Reservations :+ 33 (0)4 92 98 74 14
lapalmedor@hotel-martinez.com



All our dishes are "home-made" and prepared on the spot.

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