

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

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

Maritime pine tree and sardine

A taste resonance of local, plant and marine biodiversity
Cold infusion of pine cone

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

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

Trout from Notre-Dame de Valcluse

Lightly cooked, smoked and peated flavors,
azure freshwater romance

King prawn

Pronounced textures, contrasted with original marine nuances

Mediterranean red tuna

Memories of my childhood in the South of Italy

Sheepfold

Sensory experience on the milk lamb and pasture

Echo of the forest massifs from my region

Dense energies, with humus notes, red earth, mushroom,
grass, musk, tangy flavors

Wood and chocolate

Smoky wood, undergrowth and vegetal notes

Orange blossom

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

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 green vegetable

2nd movement

A gourmet concentrate focused on a perception around the green vegetable,
with its note of lichen moss

The carrot

3rd movement

A taste of the Riviera with notes of smoked wood.
Pollen musk and its nuances around the carrot

Gourdon honey

4th movement

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

168[€] 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