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Millelimes 62 : Le Royal Monceau, Raffles, Paris : Petrossian : Clarins News & Les Fées Pâtisseries Buzz

By [Margaret Kemp](#)

Millelimes 62



Discreet, behind bay and olive trees, you'll wish you'd discovered [Millelimes 62](#) seven years ago when Stéphane and Sarah Savorgnan took over. He's from Mountauban, ex- Moulin de Mougins with Roger Vergé : Potager du Roi, Versailles, Chez Georges. Sandra's ex- Vasarely Foundation, Aix : Hotel Lauriston : Hotel Montalambert etc.

« We always wanted to work together, this is our dream come true », say the adorable couple who take great pride in their « home-made » concept, many dishes fashionably « sans gluten ». The Savorgnan's are founder members of the prestigious [Maitre restaurateurs](#). Also en cuisine, David Ditte of Buddah

Bar and Domaine de Bellesbat etc.

Millelimes 62, as the moniker indicates, and the discreet new décor showcases, has a great selection of [wines](#) well priced and perfectly served.

Sunny, generous, dishes take inspiration from points south, the daily changing menu plays to packed house midi et soir with the likes of : Gateau d'Aubergines, tapenade, tomatoes. Friaicheur d'écrivisses, pomelos. Fricassé of fresh mushrooms and chanterelles : Tartare of Saumon : Ceviche : Salad (for the ladies who do). Generous mains of Bar a la Plancha, sauce vierge, wok de legumes : Risotto/parmesan/salmon : Gambas a la plancha : Beef Tartare.

Then Tarte aux Figues : Fruit Clafoutis : Dessert Gourmande (a taste of everything) with Maison Pedone sorbets and ice-creams.

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Terrace
 Formula Bar Lunch 16,50
 Gluten Free Menu 30€
 Menu du Marché from 19,90-30€
 Lunch and Dinner A La Carte about 37€ + boissons
 Menu Prestige includes aperitif/wine/coffee 39€
 Shut : Saturday lunch-Sunday