

*Julien Le Goff and his Executive Chef Mathieu Vastel
are glad to welcome you*

A la carte

Starters

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| Textures of Trevally | 59€ |
| Peach freshness et violin Zucchini | |
| Provençal flavors | |
| Peach Vinaigrette | |
| Provençal Purple Artichoke | 65€ |
| Textures of artichoke and pistachio | |
| Grilled Red bell pepper with cappers | |
| Crust of Marinated Sardines | |
| Blue Lobster | 75€ |
| Tomatoes checkerboard from our farmers | |
| Stuffed tomato with crustacean tarama | |
| Choron sauce | |

Main courses

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| Bouillabaisse in Saint Estève way | 65€ |
| Rock fish and panisse | |
| Variations of fennel and rock soup Kumquat | |
| and pastis condiment | |
| Roasted sea bass with basil | 72€ |
| Provençal "Bohémienne" | |
| Variation of zucchini | |
| Stew of fregola sarda and seashell | |
| Matured beef fillet | 82€ |
| Textures of potato and porcini mushroom | |
| Stuffed gnocchi, smoked cheddar and truffle Tuber Melanosporum | |
| Beef reduction | |
| Grilled sweetbreads and Gambas carabineros* | 89€ |
| Variation flat beans and Zebra | |
| Stew of tomato and girolles mushrooms | |
| Rabbit variation | 78€ |
| Summer vegetables "Parmigiana way" | |
| Creamy polenta and avocado | |
| Condiment of red bell pepper, pine nut and rabbit reduction | |

Vegetarian suggestion

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| Custom chef's composition | 68€ |
| Depends on daily arrivals | |
| Cheeses cart from our selection... | 24€ |

Please report any intolerance or allergy to the restaurant manager

Our culinary preparations may contain allergenic products. We have the allergen card at your disposal.

*All our products are from France, nevertheless depending on seasonality it may change.

Sainte Victoire

Textures of Trevally

Peach freshness et violin Zucchini
Provençal flavors
Peach Vinaigrette

Bouillabaisse in Saint Estève way

Rock fish and panisse
Variations of fennel and rock soup

Rabbit variation

Summer vegetables "Parmigiana way"
Creamy polenta and avocado
Condiment of red bell pepper, pine nuts and rabbit
reduction

Cheeses cart from our selection or our refreshing colonel

The fig, walnut and coffee

Crispy "gavotte" and variation of walnut
Extraction of fig and blackcurrant
Coffee Ice cream

5 Services - 140€

The menu is imposed for all guests.

Signature

Textures of Trevally

Peach freshness et violin Zucchini
Provençal flavors
Peach Vinaigrette

Blue Lobster

Tomatoes checkerboard from our farmers
Choron sauce and lobster bisque

Roasted sea bass with basil

Provençal "Bohémienne"
Variation of zucchini
Stew of fregola sarda and seashell

Bouillabaisse in Saint Estève way

Rock fish and panisse
Variations of fennel and rock soup

Rabbit variation

Summer vegetables "parmigiana way"
Creamy polenta and avocado
Condiment of red bell pepper, pine nuts and rabbit reduction

Our refreshing colonel

The chocolate and blackfruit delicacies

Chocolate duo "Guanaja 70%" and "Hukambi 53%"
Cocoa crumble with smoked vanilla foam

7 Services - 190€

The menu is imposed on all guests until 1 p.m. at lunchtime and 9 p.m. in the evening.

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