



LE SAINT ESTÈVE

Restaurant

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

Our Menus

Sainte Victoire

Scallops and porcini mushroom

Pan-seared and slightly roasted scallops

Porcini mushroom textures

Delicate jus

Bouillabaisse Saint Estève way

Fennel and chickpeas variation

Rock fish soup

Pork variation

Summer vegetables « parmigiana way »

Creamy polenta and avocado

Pine nut and bell pepper condiment

Pork reduction

Cheeses cart from our selection or our refreshing colonel

The pear and chocolate duo

Pear textures

Chocolate and tonka bean crèmeux

Pear and tonka bean sauce

5 Services – 140€ - This menu is for all the guests.

For lunch on week days only :

3 Services – 105 € - Starter + Fish OR Meat + Dessert from the Sainte Victoire menu

*Please report any intolerance or allergy to the restaurant manager.
Vegetarian menu is available.*

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.

Signature Menu

Scallops and porcini mushroom

Pan-seared and slightly roasted scallops
Porcini mushroom textures
Delicate jus

Blue Lobster

Tomatoes checkerboard from our farmers
Choron sauce and lobster bisque

Roasted brill flat fish

Sunshokes variation
Watercress and seashell reduction

Bouillabaisse in Saint Estève way

Fennel and chickpeas variation
Rock fish soup

Pork variation

Summer vegetables « Parmigiana way »
Creamy polenta and avocado
Red bell pepper, pine nuts condiment
Pork reduction

Our refreshing colonel

Citrus freshness and black sesame

Variation of citrus fruits
Light sesame whipped cream with citrus biscuit
Yuzu and kalamansi sorbet

7 Services – 190€ - This menu is for all guests

Available till 1 PM for Lunch and 9 PM for dinner.

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