



VISTA

FALL LUNCHES

Our Vista restaurant's fall lunches let you soak up the flavors of the Mediterranean and the warm atmosphere of this unique place. Whether you're gazing at the crystal-clear waters of the bay of Gigaro or cozying up to the crackling fires, you can enjoy dishes that combine seasonal produce with rich culinary traditions and the very best of French service.

LIGHT BITES

- Chickpea fries - €13
- Soft bottarga on croutons - €22
- Tin of sardines, semi-salted butter and toasted bread - €24
- Jamón Iberico de Bellota, pan con tomate - €49
- Gougères with ewe's milk cheese - €16
- Fried anchovies and anemones, aioli sauce - €22
- Toasted focaccia with Provençale tapenade - €16
- Fresh goat's cheese with olive oil and savory - €16
- Broccoli guacamole, polenta chips - €15
- Thin caviar tartlets, artichoke gribiche - €79
- Petrossian caviar 50g, blinis and fresh cream - €199
- Petrossian caviar 125g, blinis and fresh cream - €495

SANDWICHES

- Club sandwich LOTV, French fries - €36
Roast chicken, bacon, tomato, egg, lettuce, mayonnaise
- Vista Burger, French fries - €37
Beef, cheddar, bacon, salad, tomato, onions, pickles, mustard sauce
- Smoked salmon - €43
Delicate chickpea flatbread, fresh cheese, poached egg

RAW DISHES

- Marinated amberjack, fennel and "Douce Méditerranée" oil - €36
- Beef fillet tartare to your liking with mesclun and French fries - €62
- Finely sliced scallops, croutons, caviar - €159

CHEESES & DESSERTS

- Selection of cheeses, fennel confit, mixed salad - €22
- Dame Blanche (to share) - €39
- XXL vanilla and pecan éclair, caramel ice-cream (to share) - €39
- 65% chocolate, crèmeux, cocoa nib emulsion and cocoa sorbet - €22

SALADS

- Caesar salad, grilled chicken breast, pancetta and Parmesan - €33
- Lily of the Valley's salad, quinoa, seasonal vegetables and herb seasoning - €30
- Pugliese burrata, marinated squash, grapes, seed praline - €29
- Salad of arugula, artichoke, girolle mushrooms, quince, fresh goat's cheese, truffle-infused vinaigrette - €39
- Lober mayonnaise, celeriac remoulade, tarragon, pear and walnuts - €98

MAIN COURSES

- Provençale einkorn risotto, mushrooms and Gros Gris snails in herb butter, creamy garlic sauce - €46
- Saffron squash gnocchi, goat's cheese, crispy sage - €39
- Pan-fried tuna ventreche, Choron sauce, grilled lettuce hearts, potato waffles - €46
- Free-range chicken, albufera sauce, stuffed Cévennes sweet onion - €49

CLASSICS

- Mediterranean wild fish, Provençal ravigote sauce, garnish of the day - €16/100g
- Sisteron lamb shoulder braised with savory, side of the day - €112
- Fillet of beef with pepper sauce flambéed with cognac, potato mash with shallots - €68

SIDES

- Mashed potatoes - €12
- French Fries - €12
- Garnish of the day - €15
- Mesclun salad - €12
- Mixed salad - €15
- Provence vegetables - €15

YOU CAN ALSO FIND OUR SLIMMING DISHES ON OUR PLANNER

*All prices include VAT