



WELLNESS LUXURY HOTEL

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VISTA — SUMMER LUNCHES —

Vista restaurant celebrates summer with its sun-drenched lunches. Overlooking the sea or sheltered from the midday heat, each dish is revealed in a vibrant harmony of colors and tastes, elevated by the elegance of French-style service and the gentle caress of a summer breeze. A luminous interlude, to be savored in the joyful warmth of the season.

**YOU CAN ALSO FIND OUR SLIMMING
DISHERS ON OUR PLANNER**



VISTA

SUMMER LUNCHES

LIGHT BITES

Chickpea fries - €14

Soft bottarga on croutons - €23

Tin of sardines, semi-salted butter and toasted bread - €24

Jamón Iberico de Bellota, pan con tomate - €49

Marinated artichokes, Provençal tapenade - €18

Shrimp fritters, zucchini and marjoram seasoning - €26

Taramasalata with «Exception Sauvage» olive oil, rye crackers and raw vegetables - €18

Fresh goat's cheese, fig and leaf - €16

Broccoli guacamole, polenta chips - €16

Caviar roll, avocado and smoked salmon - €78

Petrossian caviar 50g, blinis and fresh cream - €199

Petrossian caviar 125g, blinis and fresh cream - €495

RAW DISHES

Marinated amberjack, fennel and lemon, "Douce Méditerranée" olive oil - €36

Dorade ceviche marinated in white soy, citron, charred avocado, puffed rice - €39

Beef tartare prepared to your liking, mesclun salad and traditional French fries - €62

Enrich your dish with a quenelle of caviar 20g - €62

STARTERS

Zucchini velouté and flower, soft ewe's cheese, nasturtium, pistachio, matured olive oil - €29

Burrata di Puglia, shades of summer tomatoes, smoked anchovy, basil - €29

Scottish smoked salmon, fresh cream, blinis and lemon - €38

Tuna-on-tuna ; slightly seared / tonnato dressing, horseradish, salad crunch - €39

Soft egg, candied potato and mousseline, poultry jus, black truffle - €59

SALADS

Mesclun mixed with crudités, goat cheese, fig, nuts and seeds, marigold lemon vinaigrette - €27

Caesar salad, grilled chicken breast, pancetta and Parmesan - €33

Lily of the Valley's salad, quinoa, seasonal vegetables and herb seasoning - €30

Provence country lane's salad, slightly roasted blue lobster, coral dressing - €98

SANDWICHES

Club sandwich, French fries - €36

Chicken, bacon, tomato, egg, lettuce, mayonnaise

Vista Burger, French fries - €37

Beef, cheddar, bacon, salad, tomato, onion, pickles, mustard sauce

*All prices include VAT



VISTA

SUMMER LUNCHES

MAIN COURSES

Provençal vegetables with meat stuffing, the traditional way, grated summer truffle - €52

Spelt wheat fresh pasta, black truffle, Cecina de León cured beef and pepper-flavored candied egg yolk - €62

Gently cooked free-range chicken and langoustines, green beans and girolles, shallot butter, soft potatoes, bisque-infused poultry jus - €68

SIDES

Garnish of the day - €15

Mashed potatoes - €12

Black truffle mashed potatoes - €35

French Fries - €12

CHEESES & DESSERTS

Selection of cheeses tomato jelly, and mixed salad - €22

FROZEN DESSERT CUPS

Coffee Liégeois - €23

Colonel - €22

Salted caramel sundae, peanuts - €22

Red berries Vacherin - €23

CLASSICS

Fillet of beef flambéed in Cognac, pepper sauce, dauphine potatoes with tarragon - €68

Grilled wild-caught fish, summer sauce vierge with almonds, side of the day - €16/100g

Local spiny lobster, in a crisp salad, the tail grilled, bisque pasta - €35/100g

Sisteron lamb shoulder braised with savory (to share), side of the day - €115

CLASSICS

Dame Blanche (to share) - €40

XXL éclair with Madagascan Vanilla, raspberry - €40

Light-as-air warm chocolate biscuit, fior di latte ice-cream - €23

Plate of seasonal fruits - €19

Homemade sorbets and ice-creams - €18

*All prices include VAT