



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.

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
- Gougères with ewe's milk cheese - €16
- Shrimp fritters, marjoram, herb sauce - €26
- Tzatziki, crunchy vegetables - €16
- Fresh goat's cheese with olive oil and sage - €16
- Broccoli guacamole, polenta chips - €16
- Delicate caviar tarts, smoked salmon - €79
- Petrossian caviar 50g, blinis and fresh cream - €199
- Petrossian caviar 125g, blinis and fresh cream - €495

SANDWICHES

- Club sandwich, French fries - €36
- Roast chicken, bacon, tomato, egg, lettuce, mayonnaise*
- Vista Burger, French fries - €37
- Beef, cheddar, bacon, salad, tomato, onion, pickles, mustard sauce*
- Tart with tomatoes - €29
- Cantabrian anchovies, Taggiasca olive and basil*

STARTERS

- Grilled eggplant, fresh goat's cheese, arugula, vinaigrette with honey by Grimaud, summer truffle - €39
- Tomato salad, burrata di Puglia, scallions, basil pistou - €29
- Smoked salmon, crème fraîche, lemon - €38

SALADS

- Caesar salad, grilled chicken breast, pancetta and Parmesan - €33
- Lily of the Valley's salad, quinoa, seasonal vegetables and herb seasoning - €30
- Caesar salad with grilled lobster, avocado, quail egg, pancetta, and Parmesan - €98

RAW DISHES

- Marinated amberjack, fennel and "Douce Méditerranée" oil - €36
- Beef tartare sliced to your liking, mesclun salad and traditional French fries - €62
- Bluefin tuna tartare with coconut milk, ginger, mango, pickled peppers, and Piedmont hazelnut - €42

MAIN COURSES

- Black truffle omelet, aged Comté cheese, salad with garlic capons - €59
- Einkorn risotto with girolle mushrooms, French green beans, smoked burrata, fresh almonds - €42
- Traditional stuffed zucchini and flower, grated summer truffle - €49
- Free-range chicken with black truffle, Anna potatoes, braised lettuce - €62

CLASSICS

- Fillet of beef with pepper sauce flambéed in Cognac, potato and shallot mash - €68
- Grilled wild-caught fish, Provençal ravigote sauce, side of the day - €16/100g
- Sisteron lamb shoulder braised with savory (to share), side of the day - €115
- Grilled local lobster, Provençal ravigote sauce, side of the day - €31/100g

SIDES

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

CHEESES

- Selection of cheeses, fennel confit, mixed salad - €22

DESSERTS

FROZEN DESSERT CUPS

- Strawberry melba - €21
- Chocolat Liégeois - €21
- Stracciatella, chocolate sauce, cookies - €21
- Frozen apricot, olive oil, granola - €21

CLASSICS

- Dame Blanche (to share) - €39
- XXL chocolate éclair, chocolate ice-cream (€20 per person) - €39
- Mille-feuille dessert with Madagascar vanilla - €22
- Plate of strawberries, Chantilly cream - €27
- Peach halves flambéed in Cointreau - €23

YOU CAN ALSO FIND OUR SLIMMING DISHES ON OUR PLANNER

*All prices include VAT