



VISTA

WINTER LUNCHES

Vista celebrates winter with seasonal lunches.

Overlooking the sea or in the comforting warmth of the dining room, the plates take on golden hues and generous aromas, elevated by the elegance of French service and the gentle touch of winter in the Saint-Tropez peninsula.

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

Toasted brioche, duck foie gras, Medjool date - €22

Shrimp fritters, squash and marjoram condiment - €26

Green lentil hummus with olives, savory and crunchy vegetables - €16

Fresh goat's cheese with olive oil and sage - €16

Broccoli guacamole, polenta chips - €16

Caviar roll, avocado, and smoked salmon- €98

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

STARTERS

Squash velouté with saffron from the Var, roasted squash, crumbed croutons made with aged Comté cheese - €29

Burrata di Puglia, sweet and sour squash, toasted pistachios - €29

Smoked salmon, creme fraiche, blinis, and 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

Winter salad with duck foie gras, artichoke, and black truffle, rich vinaigrette with dried fruit - €59

RAW DISHES

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

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

Finely sliced sea bass, charred avocado, citron & rice soufflé - €39
enriched with a quenelle of Petrossian caviar 20g - +€72

MAIN COURSES

Grilled scallops, broccoli cooked from stem to tip, mousseline sauce with hazelnut butter - €42

Provence-style aioli, cod, sea snails in herb butter - €39

Einkorn risotto with black truffle, stracciatella, and Parmesan, meat gravy - €59

Potato gnocchi with black truffle, runny egg, Cévennes onions, sabayon of mature Comté cheese - €59

Blue lobster, spinach, and chestnut vol-au-vent, mushrooms, lightly creamed bisque - €98

CLASSICS

Fillet of beef flambéed in Cognac with pepper sauce, potato pancake with sunchoke - €68

Grilled wild-caught fish, beurre blanc sauce with "Exception Sauvage" - €16/100g

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

SIDES

Mashed potatoes - €12

French Fries - €12

Black truffle mashed potato - €35

Garnish of the day - €15

Mesclun salad - €12

Mixed salad - €15

Provence vegetables - €15

CHEESES

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

DESSERTS

Dame Blanche (to share) - €39

XXL caramel éclair, fior di latte ice-cream (€20 per person) - €39

Pecan soufflé - €25

Poached pear with toasted vanilla, streuzel, and buckwheat ice-cream - €23

Chocolate cream, chestnut ice-cream from Collobrières and crispy tuiles - €22

Crisp and creamy coffee-flavored dessert with gavotte biscuit and cascara sorbet - €22

Homemade sorbets and ice-creams - €18

YOU CAN ALSO FIND OUR SLIMMING DISHES ON OUR PLANNER

*All prices include VAT