



# VISTA

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# SPRING LUNCHES

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Our Vista restaurant celebrates the arrival of spring with seasonally-inspired lunches. Whether facing the sea or in the comforting warmth of the dining room, you'll find plates adorned with golden hues and the air filled with delicious aromas. The elegant French service and spring sunshine on the Gulf of Saint-Tropez add to the splendor.

### LIGHT BITES

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- 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
- Niçoise-style trouchia omelet with artichoke and chard - €18
- Shrimp fritters, zucchini and marjoram seasoning - €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

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- 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

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- Velouté of baby green vegetables, peas, goat's cheese and nasturtium, matured black olive oil - €29
- Burrata di Puglia, grilled and marinated broccoli, smoked sardines - €31
- Scottish smoked salmon, fresh cream, blinis and lemon - €38
- Young leeks and tender white asparagus, deviled quail egg with bottarga and a light horseradish sauce - €31
- Simply prepared green Provence asparagus, pistachio and citrus seasoning, Hollandaise sauce with "Exception Sauvage" oil - €36

### SALADS

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- Salad of seasonal raw vegetables, lemon vinaigrette with olive oil - €23
- Caesar salad, grilled chicken breast, pancetta and Parmesan - €33
- Lily of the Valley's salad, quinoa, seasonal vegetables and herb seasoning - €30

### RAW DISHES

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- Marinated amberjack, fennel and lemon, "Douce Méditerranée" olive oil - €36
- Beef tartare sliced to your liking, mesclun salad and traditional French fries - €62
- Dorade ceviche marinated in soy and citron, charred avocado, rice soufflé - €39
- Quenelle of Petrossian caviar 20g - €72

### MAIN COURSES

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- Omelet with morels and green asparagus, Vin Jaune and aged Comté cheese sabayon, mesclun salad with garlic capons - €42
- Purple artichoke à la barigoule, grilled octopus, caper and marjoram seasoning - €42
- Langoustine vol au vent, spinach and morels in a jus, lightly creamed bisque - €78
- Roasted free-range chicken with Provençal herbs, stuffed spring onion, green potato gnocchi, thyme-infused jus - €49

### CLASSICS

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- Fillet of beef flambéed in Cognac with pepper sauce, potato dauphine with wild garlic - €68
- Grilled wild-caught fish, spring sauce vierge with almonds - €16/100g
- Sisteron lamb shoulder braised with savory (to share), side of the day - €115

### SIDES

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

### CHEESES

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

### DESSERTS

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- Dame blanche (to share) - €39
- XXL éclair with Madagascan vanilla - €40
- Strawberrie in juice, Mas des Barres olive oil, and strawberry sorbet - €23
- Toasted grains, oat cookie, emulsion, and einkorn ice-cream - €22
- Light-as-air warm chocolate cookie, fior di latte ice-cream - €23
- Bilberry and lemon in a delicate meringue, verbena sorbet - €22
- Plate of seasonal fruits - €19
- Homemade sorbets and ice-creams - €18

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

\*All prices include VAT