



VISTA

WINTER LUNCHES

Our Vista restaurant's winter lunches let you soak up the flavors of the Mediterranean and the warm atmosphere of this unique place. It is by the crackling fireplaces that dishes reveal themselves, elevated by the elegance of French-style 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
- 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
- Lobster roll salad - €82
Brioche bun, lobster, avocado, lettuce, scallop sauce with tarragon

RAW DISHES

- Marinated amberjack, fennel and "Douce Méditerranée" oil - €36
- Beef fillet tartare to your liking with mesclun and French fries - €62
- Smoked salmon, creme fraiche and lemon - €38

CHEESES & DESSERTS

- Selection of cheeses, fennel confit, mixed salad - €22
- Dame Blanche (to share) - €39
- XXL cookies and caramel éclair, straciatella ice-cream (to share) - €39 (€20 per serving)

SALADS AND SOUPS

- Caesar salad, grilled chicken breast, pancetta and Parmesan - €33
- Lily of the Valley's salad, quinoa, seasonal vegetables and herb seasoning - €30
- Sweet and sour squash, blue goat's cheese and grapes, seed praline - €29
- Grilled scallops, salad of lamb's lettuce, Jerusalem artichoke and nuts - €39
- Broccoli soup, ricotta gnocchi, hazelnut and black truffle - €49

MAINS COURSES

- Black truffle omelet, mature Comté cheese, winter salad with capon and garlic - €49
- Wheatgerm pasta with black truffle, purple artichoke, Parmesan and guanciale - €59
- Scallop and prawn vol au vent, spinach, buckwheat, shellfish velouté - €55
- Blanquette of veal with vegetables, black truffle, venere rice - €54

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