Room Service Menu

THE BREAKFAST BASKET available from 6:30 a.m. to 11:00 a.m.

Express Breakfast in room or to take away 18 €

Selection of pastries, seasonal fruit to eat, coffee or tea, fresh fruit juice, yoghurt and cereal bar



Continental Breakfast including... 35 €

Bread and pastries served with butter, jam and honey Hot drink of your choice Coffee, decaffeinated filter, hot chocolate, or ORGANIC Tea Palais des Thés, ask for our selection!

Morning squeezed orange juice or lemon juice

Cake of the day

Seasonal fresh fruit salad or whole fruit

Bircher Muesli or Verrine of the day

Soft-boiled or hard-boiled eggs

Cornflakes, Muesli or Choco krispies cereals

Homemade pancakes or waffles

Charcuterie & Cheese or Smoked Salmon & Crudités

But also Lemon, Honey, Cold or hot milk, Soy or almond milk, Plain / fruit / or sheep's yoghurt...



LUNCH & DINNER available from 12:00 p.m. to 10:00 p.m.

(Dishes with the asterisk * served 24 hours a day)

Sharing as an aperitif...

Regional cheese board (cow, goat, sheep and homemade jams) 24€*

Regional charcuterie board (Coppa, sausage, truffle ham, Parma ham, etc.) 296*

Mixed charcuterie & cheese board from the region 32€*

Healthy ...





Scottish smoked salmon Light tangy cream, sourdough bread or toasted gluten-free bread 28€'

Nicoise salad Tuna, tomato, celery, artichoke, radish, green pepper, hard-boiled egg, anchovies, olives 26€

Ceasar salad ",Traditional, breaded (or grilled) chicken, croutons, Parmesan and anchovy vinaigrette 26€

Savory ...

Croque-Monsieur white ham with truffles or smoked salmon and homemade fries 18 €

"Pizza" foccacia, Parma ham, riquette and Parmesan shavings 34 €

Pizzetta with truffle cream, mozzarella and Iberian palette 45 €

The "Angus" Beef Burger, candied onions, local cheese and ranch sauce 32 €

Free-range poultry / Piece from the butcher / or Baked fish 36 €/ Piece

Grilled or roasted filet à la Provençale, homemade fries and seasonal vegetables

Penne Rigate "Armando", Bolognese sauce, Pesto, Neapolitan 22 €/ with seafood 36 €

"Carnaroli" risotto Baby spinach and oyster mushrooms 34 €

Stew of confit beef cheek, carrots and Niçois ravioli 36 €

Sweet ...

Pastry of the day 16 € * 🍩



Organic cottage cheese and chestnut cream 16 € *



Seasonal fruit salad 16 € 🍏



Our two frozen verrines:



Vanilla ice cream/ cookie chips/ caramel sauce 22€

Lemon sorbet/ lemon meringue pie 22€

Dishes recommended for children aged 4 to 12 with a 50% discount applied to the price. Find our "HEALTH" starters, main courses and desserts, marked on our menu with this pictogram





PICNIC Basket

The Domaine du Mas de Pierre accompanies you in your country Discovery... 60 € for 2 people

Reservation requested before 12 noon for availability the next morning. (100% non-refundable deposit at time of booking)

3 choice of dishes of the day (starter/main and sweet) including per person 50cl of mineral water, bread and 1 whole seasonal fruit

The seafood platter (on order 24 hours in advance) € 110

6 Mediterranean oysters "Giol", 6 bouquets shrimps, cooked whelks gray shrimps $\& \frac{1}{2}$ cooked Breton blue lobster

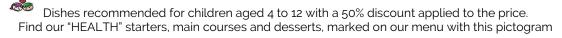
Shallot vinegar, tarragon mayonnaise, crunchy wakame seaweed salad

We remain at your disposal to compose the tailor-made tray ...



BEVERAGE LIST

	CHAMPAGNES (75 cl)			BOTTLED BEERS	
	Taitting	er Brut	125€	Heineken blonde (33cl)	10 €
	Lauren	t Perrier Brut – La Cuvée	155€	Desperados (33cl)	12 €
	Taittinger Rosé Prestige Laurent Perrier Brut Rosé		170€	Corona (35.5cl)	12 €
			300€		
	WHI ⁻	TE WINE			
AB :::	AOP BELLET Domaine de la Source (75 cl)				85 €
	AOC CÔTES DE PROVENCE Bastide des deux Lunes - Tout près des Étoiles (75 cl)				80 €
		AOC CÔTES DE PROVENCE Domaine OTT - Clos Mireille Blanc de Blanc (37.5 cl)			
	ROSE WINE				
AB	AOC CÔTES DE PROVENCE Château Leoube – Love by Leoube (75 cl)				80 €
		AOC CÔTES DE PROVEN Domaine OTT - Château			85 €
<u>AB</u> eve VEGAI	٧	AOP CÔTES DE PROVEN Figuière – Signature Cuv			43€
	RED WINE				
AB		AOC CÔTES DE PROVEN Château Leoube - Love			80 €
AB :::	ı	AOP BANDOL Restanques de Pibarnon	ı (75 cl)		90€
	2019	SAINT EMILION Chateau Cheval Noir (37.	.5 cl)		39 €
AB 🚞		AOP CÔTES DE PROVEN	ICE		



Figuière - Signature Cuvée François (50 cl)



45€