

Room Service Menu

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, coffee or tea, fresh fruit juice, yoghurt to drink and cereal bar



Continental breakfast including ... **35 €**

Bread and pastries served with butter, jams and honey

A hot drink of your choice Coffee, decaffeinated, organic tea Palais des Thés, hot chocolate...

Orange or lemon freshly squeeze juice 

House cake of the day

Seasonal fresh fruit salad or whole fruit 

Bircher Muesli or Verrine of the day

Soft-boiled or hard-boiled eggs

Cereals Corn flakes or Muesli or Choco crisps

Homemade pancakes or waffles

Cold meats and cheeses or smoked salmon and raw vegetables

But also... Lemon, Honey, Cold or hot milk/ Soy or almond milk 

Plain / fruit / or sheep's milk yogurt

5.00€ Service charge for breakfast time



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



The list of allergenic products is available from our team. Net prices in euros, taxes and service included. Alcohol abuse is dangerous for your health, consume in moderation. All our dishes are homemade prepared on site from raw or artisanal products. Origin of meat:

Bovine: France & Ireland / Organic egg: French

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...


Small whole sardines and homemade rillette with lemons from the estate **22 €** 

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

***Regional Cold Cuts platter** (Coppa, sausage, truffle ham, Parma ham, etc.) **29€ ***

***Mixed Cold Cuts & regional cheese platter** **32€ ***


Artichokes from the region a la plancha, smoked salmon petals, arugula, Parmesan **30 €** 

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

"Caesar" salad, grilled chicken (or breaded), croutons, Parmesan, anchovy vinaigrette **26 €**

Burrata from Puglia**, local tomatoes, riquette and pesto **26 €

Savory Moments...

Velouté** with seasonal vegetables **16 € 

Croque-Monsieur white ham with truffle (or smoked salmon) and homemade fries **22 €**

Neapolitan pizza mozzarella from Puglia, truffle vinaigrette and Parma ham **34 €**

Warm focaccia straciatella di buffalo, pesto, pine nuts and candied tomatoes **28 €**

Mas "Angus" beef burger, homemade sauce, smoked cheddar, bacon, French fries **32 €**

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

Grilled (or roasted) filet à la Provençale, homemade fries and Niçoise ratatouille


Penne Rigate "Armando" Bolognese, Pesto or Neapolitan sauce **22 €** 

Sweets ...

***ORGANIC farm white cheese**, with red fruits **16 € *** 

Seasonal fruit salad **16 €** 

La Gourmande: Vanilla ice cream, cookie chips, caramel sauce **22 €** 

Freshness: Lemon sorbet, like a lemon meringue pie **22 €** 

Frozen fruits:

Lemon / Passion fruit / Banana **16 € each**

Pineapple Victoria (4/6) pers / Coconut (4/6) pers **55 € each** 

10.00€ Service charge



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PICNIC BASKET 60 €/ 2 persons

Ready for excursions!



Reservation requested before 12:00 p.m. for availability the next morning.
100% non-refundable deposit at time of booking

Starters

- Burrata from Puglia, local tomatoes and pesto
Or
- Niçoise salad with tuna belly

Dishes

- Focaccia with Parma ham and riquette
Or
- Truffled white ham club sandwich

Desserts

- Strawberry tartlet
Or
- Chocolate mousse and hazelnut praline

Includes 50cl of mineral water, bread and 1 whole seasonal fruit per person



SEAFOOD PLATTER 110 €/ pièce

(On order 24 hours in advance)

6 "Giol" Mediterranean oysters, 6 prawns,

Gray shrimps, cooked whelks & ½ cooked Breton blue lobster

Shallots vinegar, tarragon mayonnaise, crunchy wakame seaweed salad

We remain at your disposal to create your tailor-made tray...

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DRINK MENU

CHAMPAGNE BOTTLE (75 cl)

Taittinger Brut	145
Laurent Perrier Brut – La Cuvée	180
Taittinger Rosé Prestige	170
Laurent Perrier Brut Rosé	300

CHAMPAGNE GLASS (12cl)

Taittinger Brut	24
Taittinger Prestige Rosé	31

BOTTLED BEERS

Heineken blonde (33cl)	10
Hoegaarden blanche (33cl)	10
Chimay Bleue bière Brune de Trappiste (33cl)	12
Desperados (33cl)	12
Corona (35.5cl)	12

WHITE WINE

	37.5cl	75 cl
AOP BELLET - Domaine de la Source		85
AOC COTES DE PROVENCE	46	85
Domaine OTT - Clos Mireille Blanc de Blancs		
PETIT CHABLIS - Maison Albert Bichot		105

RED WINE

	75 cl
IGP ALPES-MARITIMES – Saint Paul de Vence	85
L'Instinct - Domaine des Claus - Julien Bertaina	
AOC COTES DE PROVENCE	85
DOMAINE OTT – Château de Selle Comtes de Provence	
APPELLATION REGIONALE – Pinot Noir	80
Bourgogne Côte d'Or – Louis Jadot	

ROSE WINE

	37.5cl	75 cl
AOP BELLET Le Clos - Clos Saint Vincent		90
AOC COTES DE PROVENCE		
Domaine OTT – Château de Selle	50	85

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