# 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

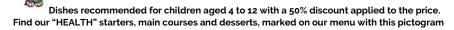
Cold meats and cheeses or smoked salmon and raw vegetables





Plain / fruit / or sheep's milk yogurt

#### 5.00€ Service charge for breakfast time





# 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...

Savory Moments...

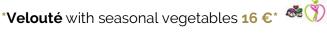
**Small whole sardines** and homemade rillette with lemons from the estate  $22 \in \mathring{\mathcal{Y}}$ 



- \*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** € ① Nicoise salad, Tuna, tomato, celery, artichoke, radish, green pepper, hard-boiled egg, anchovies, olives 26 €

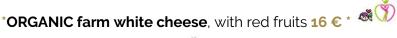
"Caesar" salad, grilled chicken (or breaded), croutons, Parmesan, anchovy vinaigrette 26 € \*Burrata from Puglia, local tomatoes, riquette and pesto 26 €\*



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 buffala, 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 ...



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

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

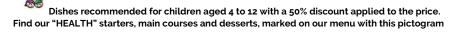
#### Frozen fruits:

Lemon / Passion fruit / Banana 16 € each Pineapple Victoria (4/6) pers / Coconut (4/6) pers 55 € each



#### 10.00€ Service charge

Seasonal fruit salad 16 € \*\*





# 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



· Burrata from Puglia, local tomatoes and pesto

 $\bigcirc$ r

Niçoise salad with tuna belly

#### **Dishes**

· Foccacia with Parma ham and riquette

 $\bigcirc$ r

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

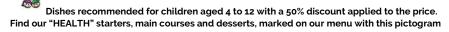
(On order 24 hours in advance)

6 "Giol" Mediterranean oysters, 6 prawns,

Gray shrimps, cooked whelks & ½ cooked Breton blue lobster

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

#### 10.00€ Service charge





### **DRINK MENU**

### CHAMPAGNE BOTTLE (75 cl)

Taittinger Brut	145	BOTTLED BEERS		
Laurent Perrier Brut – La Cuvée	180		10	
Taittinger Rosé Prestige	170	Heineken blonde (33cl)	10	
Laurent Perrier Brut Rosé	300	Hoegaarden blanche (33cl) 10		
CHAMPAGNE GLASS (12cl)		Chimay Bleue bière Brune	e de Trappiste (33cl)	12
		Desperados (33cl)	12	
Taittinger Brut	24	Corona (35.5cl)	12	
Taittinger Prestige Rosé	31			

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 L'Instinct - Domaine des Claus - Julien Bertaina				
AOC COTES DE PROVENCE DOMAINE OTT - Château de Selle Comtes de Provence				
APPELLATION REGIONALE – Pinot Noir Bourgogne Côte d'Or – Louis Jadot		80		
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		

### 10.00€ Service charge

