

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 ... **40 €** 

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

10.00€ Service charge /Order



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 . Some products contain sulphites/egg products/milk products.

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 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€ ***

Our Salads...

Nicoise salad, Tuna belly, tomato, celery stalk, artichoke, radish, green pepper, hard-boiled egg, anchovies **28 €** 

"Caesar" salad, with breaded or grilled chicken, Parmesan and grilled bacon **28 €**

Savory Moments...

Velouté** with seasonal vegetables **16 €  

Croque-Monsieur

White ham with truffle (or smoked trout) & homemade French fries **22 €**

Pizzetta, Apulian mozzarella, truffle pieces and country ham **36 €**

Foccacia Romana straciatella di buffala, pesto, pine nuts & candied tomatoes **28 €**

Mas Burger "Angus" steak, candied onions, smoked raclette, farmhouse bacon **32€**

Vegan Burger vegetable steak, candied onions, spicy avocado and Savora chickpea cream **34 €** 

Free-range poultry / Butcher's piece / or Baked fish **37€/Piece**

Grilled or roasted filet Provence style, homemade fries and seasonal vegetables

Seasonal vegetables Provençal style aioli **28 €** 

Ravioli with ricotta, spinach leaves and pesto sauce **28 €**

Fresh rigatoni or Penne with Bolognese, Pistou, Neapolitan sauce **22 €** 

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Sweetness...

Organic farmhouse white cheese with chestnut cream **16 €** *  

Seasonal fruit salad **16 €**  

La Fraîcheur: Lemon sorbet, like a lemon meringue tart **22 €** 

70% dark chocolate tart and creamy gianduja with fleur de sel (nuts) **16 €**

Pineapple and passion fruit tartare (gluten-free, vegan) **16 €**

PICNIC BASKET 60 € for 2 people

(On order 24 hours in advance) **On any trip, activity or journey !** (100% non-refundable deposit taken at the time of reservation)

Starters

Pissaladière Niçoise **Or** Niçoise salad with tuna belly

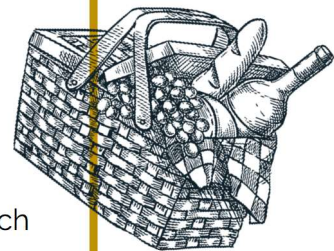
Main

Focaccia with Parma ham and rquette **Or** Truffled white ham club sandwich

Desserts

Seasonal fruit tartlet **Or** Chocolate mousse and hazelnut praline

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



THE SEAFOOD PLATTER

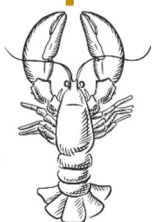
130 € /platter

(On order 24 hours in advance)

6 oysters, 6 bouquet shrimps, gray shrimps, cooked whelks & ½ cooked Breton blue lobster

Shallot vinegar, tarragon mayonnaise, homemade salmon gravlax

We remain at your disposal to create a 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

GLASS OF CHAMPAGNE (12cl)

Taittinger Brut	24
Taittinger Prestige Rosé	31

BOTTLED BEER

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
AOC COTES DE PROVENCE	46	85
Domaine OTT - Clos Mireille Blanc de Blancs		

PETIT CHABLIS - Maison Albert Bichot	105
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SANCERRE Domaine Vacheron	100
RIESLING Vieilles Vignes - Grand Cru Domaine Paul Ginglinger Pfersigberg Ortel	115

RED WINE

	75 cl
IGP ALPES-MARITIMES – Saint Paul de Vence L'Instinct - Domaine des Claus - Julien Bertaina	85
AOC COTES DE PROVENCE DOMAINE OTT – Château de Selle Comtes de Provence	85
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

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