

# **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, hardboiled egg, anchovies 28 € �

"Caesar" salad, with breaded or grilled chicken , Parmesan and grilled bacon 28  $\in$ 

#### 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€

Segan Burger vegetable steak, candied onions, spicy avocado, 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 € 🧐

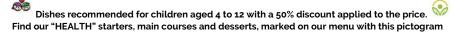
Ravioli with ricotta, spinach leaves and pesto sauce 28 €

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



Pastry of the day 16€ \* Seasonal fruit salad 16€ Cottage cheese and fruit coulis 16€\*

10.00€ Service charge /Order



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## 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

Foccacia with Parma ham and riguette **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



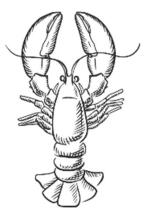
## THE SEAFOOD PLATTER 130 €

**/platter** (On order 24 hours in advance)

6 oysters, 6 bouquet shrimps, gray shrimps, cooked whelks & 1/2 cooked Breton blue lobster

Shallot vinegar, tarragon mayonnaise, homemade salmon gravlax

We remain at your disposal to create a tailormade tray...



#### 10.00€ Service charge /Order



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## **DRINK MENU**

CHAMPAGNE BOTTLE (75 cl)		BOTTLED BEER				
Taittinger Brut	145	Heineken blonde (33cl)		10		
Laurent Perrier Brut – La Cuvée 180		Hoegaarden blanche (33cl) 10				
Taittinger Rosé Prestige	170	Chimay Ble	eue bièr	e Brune	e de Trappiste (33cl)	12
Laurent Perrier Brut Rosé	300	Desperado	s (33cl)		12	
GLASS OF CHAMPAGNE (12cl)		Corona (35.5cl)		12		
Taittinger Brut	24					
Taittinger Prestige Rosé	31					
WHITE WINE		37	7.5cl	75 cl		
AOC COTES DE PROVENCE		6	65	110		
Domaine OTT - Clos Mireille Blanc de Blancs						
PETIT CHABLIS - Maison Albert Bichot				105		
SANCERRE Domaine Vacheron				100		
RIESLING Vieilles Vignes - Grand Cru				115		
Domaine Paul Ginglinger Pfersigberg Ortel						
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				110		
APPELLATION REGIONALE – Pinot Noir Bourgogne Côte d'Or – Louis Jadot			80			
ROSE WINE		3	37.5cl	75 cl		
AOP BELLET Le Clos - Clos Sair			90			
AOC COTES DE PROVENCE						
Domaine OTT – Château de Sel	lle		65	110		
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