



DOMAINE DU
MAS DE PIERRE

RESORT & SPA • SAINT-PAUL DE VENCE
★★★★★

ROOM SERVICE MENU



BREAKFAST BASKET

available from 6:30 a.m. to 11:00 a.m.

EXPRESS BREAKFAST IN YOUR ROOM OR TO TAKE AWAY

18 €

- Assortment of pastries
- Seasonal fruits to munch on
- Coffee or tea
- Fresh fruit juice
- Drinkable yogurt
- Cereal bar

CONTINENTAL BREAKFAST



40 €

- **Bread and pastries**, butter, jam and honey,
- **Hot drink of your choice:** coffee or decaffeinated filter, organic teas Palais des Thés, hot chocolate...
- **Orange juice or freshly squeezed lemon juice**
- **Cake of the day**
- **Fresh seasonal fruit salad or whole fruit**
- **Bircher Muesli or verrine of the day**
- **Boiled or hard-boiled egg**
- **Cornflakes or muesli or choco crisps cereal**
- **Homemade pancakes or waffles**
- **Cold meats and cheeses or smoked trout** and raw vegetables
- **Lemon, honey, cold or hot milk or soy or almond milk**
- **Plain or fruit or sheep's yogurt**



Dishes recommended for children aged 4 to 12 with a 50% discount applied to the price.



Find our "HEALTH" starters, main courses and desserts, indicated on our menu using this pictogram
Origin of meats: Beef France, Europe, and USA. French poultry, Italian and Spanish charcuterie. 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. Some products contain sulphites/egg products/milk products.

10.00€ Service charge for each order

LUNCH AND DINNER

available from 12:00 p.m. to 10:00 p.m.

*dish served 24/7



INSTANT SHARING AS AN APERITIF...

Regional cheeses platter*

Cow, goat, sheep and homemade jam

24 €

Regional cold cuts platter*

Coppa, saucisson, truffle ham, Parma ham

29 €

Mix Regional cheeses a& cold cuts platter*

32 €

STARTERS...

Caesar salad, breaded or grilled chicken, Parmesan and grilled bacon



28 €

Parsnip soup, soft-boiled egg, salad and croutons



26 €

Homemade Mediterranean pie, salad of the day



26 €

Croque-Monsieur lightly rubbed with garlic, truffled ham, béchamel

30 €

MAIN...

Pizzetta, Apulian mozzarella, broken truffles and country ham



36 €

Mas Burger steak « Black Angus » candied onions, cheddar, farmhouse bacon



32 €

Vegetarian Burger



Quinoa & bean pancake, sweet potato ketchup and candied lemon

30 €

Stewed poultry with mushrooms, mustard and small vegetables

38 €

Catch of the day, mussels, lemony rice pilaf, creamy Mediterranean sauce

36 €

Artisanal Niçoise Raviole



30 €

Fresh penne with Bolognese or Pistou or Neapolitan sauce



24 €

SWEETS...



16 €

Pastry of the day*

Seasonal fruit salad

Cottage cheese and fruit coulis



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PIQUE-NIQUE BASKET FOR 2

On order 24 hours in advance
100% non-refundable deposit taken at time of booking

STARTERS

Pissaladière Niçoise
or
Seasonal salad

MAIN

Pizzetta, Apulian mozzarella, broken truffles and country ham
or
Truffled white ham club sandwich

DESSERT

Dessert of the day to share

60 € FOR 2

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

SEAFOOD 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...

130 € PIECE



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BEVERAGE LIST

CHAMPAGNES

BY THE BOTTLE

	75CL
Taittinger Brut	149€
Laurent Perrier Brut – La Cuvée	200€
Taittinger Rosé Prestige	194€
Laurent Perrier Brut Rosé	350€

BY THE GLASS

	12CL
Taittinger Brut	25€
Taittinger Rosé Prestige	32€

BEER BOTTLES

	33CL
Heineken blonde	12€
Desperados	12€
Corona (35.5cl)	12€

WINES

WHITE

	37,5CL	75CL
AOC - Côtes de Provence - Domaine Ott - Clos Mireille Blanc de Blancs	65€	110€
Petit Chablis - Maison Albert Bichot		105€
Sancerre - Domaine Vacheron		100€
Riesling Vieilles Vignes - Grand Cru - Domaine Paul Ginglinger Pfersigberg Ortel		115€

ROSÉ

	37,5CL	75CL
AOC - Bellet - Le Clos - Clos Saint-Vincent		104€
AOC - Côtes de Provence - Domaine Ott – Château de Selle	65€	110€

RED

	75CL
IGP - Alpes-Maritimes – Saint- Paul-de-Vence - L'Instinct - Domaine des Claus - Julien Bertaina	120€
AOC - Côtes de Provence - DOMAINE Ott – Château de Selle Comtes de Provence	110€
APPELLATION REGIONALE – Pinot Noir - Bourgogne Côte d'Or – Louis Jadot	80€