

# LA VOILE

LA RÉSERVE RAMATUELLE

Our chef Eric Canino invites you to discover his cuisine

## Tasting Menu

The menu is served for the all table

149 €

Bluefin tuna  
Artichokes and herbs dressing  
Langoustine  
John Dory  
Chicken & Lobster  
Cheese Cappelletti  
Pre-dessert  
Lemon

## Garden Menu

The menu is served for the all table

129 €

Cucumber and feta  
Seasonal vegetables  
Tomato  
Artichokes and herbs dressing  
Zucchini ravioli  
Pre-dessert  
Red pepper and raspberry



## The starters

<b>Seasonal vegetables</b> Raw and cooked, fig chutney, creamy goat cheese Crispy bread, fresh herbs and citrus sorbet	33€
<b>Bluefin tuna</b> Rubbed in exotic spices, olives and sundried tomato Vegetables "Niçoise" with soft boiled quail egg	39€
<b>Tomato</b> Marinated in olive oil, tomato jam Pizzeta and burrata ice cream	36€
<b>Artichoke</b> Cooked, artichoke tart with Pecorino Herb dressing, shallots with Sakura vinegar	38€
<b>Calamari and cuttlefish</b> Calamari cooked with tomato and basil, Taggiasche olive, Roasted and crispy cuttlefish	41€
<b>Langoustine</b> Roasted, ginger and onion crumbs, Beetroot with cranberry juice	59€



## Our classics

For two persons

Grilled Beef rib	145€
Grilled Wagyu Beef rib (Origin: Australia)	295€
Mediterranean Sea bass	140€

## The Sea

Capon fish & Octopus Cooked in fennel stock, grilled octopus Tender potatoes and bouillabaisse juice	48 €
Sea Bream Filet cooked in a vegetable broth, zucchini with olive oil Zucchini ravioli and black truffle	56 €
John Dory Roasted with citrus, grilled avocado California rolls and littles shrimps	50 €

## The Earth

Lamb Ricotta and mint smoked eggplant, Caramelized onion tart and ponzu juice	50 €
Miéral Duckling Roasted breast, turnip and duck legs raviolis Japanese turnip and blackberries vinegar	55 €
Chicken & Lobster Roasted filet and pan-fried lobster; Lobster and mascarpone ravioli	62€



## An invitation to indulge

22 €

### Cheeses selection

#### Strawberry

Strawberry brunoise with olive oil, caramelized Arlette biscuit  
Mascarpone cream, strawberry and basil sorbet

#### Fig

Roasted with fig leaf  
Creamy fig shortbread and margarita sorbet

#### Apple

Roasted in an apple juice, spiral  
Vanilla gavotte biscuit and Granny Smith sorbet

#### Coffee

Crispy shell, coffee panna cotta  
Passion fruit jam and Patron xo coffee ice cream

#### Lemon

Preserved lemon, creamy almond biscuit  
Tarragon juice, milky lemon ice cream

### Tokaji Soufflé (For two persons)

Served with pan fried plums, fresh raspberry  
Plum and Tokaji sorbet

49 €

