

# LA VOILE

LA RÉSERVE RAMATUELLE

Our chef Eric Canino invites you to discover his cuisine through the Tasting Menu and Garden Menu around the vegetables of our garden.

## Tasting Menu

The menu is served for the entire table

155 €

Bluefin tuna  
Artichokes and herbs dressing  
Gambero Rosso  
Sea Bream  
Chicken & Lobster  
Gorgonzola raviolis with cherry  
Pre-dessert  
Cherry

## Garden Menu

The menu is served for the entire table

135 €

Cucumber and feta  
Tomato  
Beetroot  
Artichokes and herbs dressing  
Smoked eggplant  
Pre-dessert  
Strawberry Burrata



## The starters

<b>Beetroot and Cherry</b> Cooked in seawater and sakura, cherry chutney Herring egg cream, herbs sorbet	39€
<b>Bluefin tuna</b> Rubbed in exotic spices, olives and sundried tomatoes Vegetables "Niçoise" with soft boiled quail egg	42€
<b>Tomato</b> Marinated with olive oil, tomato jam Crispy onion and basil, burrata ice cream	39€
<b>Artichoke</b> Cooked Barigoule style, shallots with Sakura vinegar Herb dressing, crispy Corsican bacon	41€
<b>Gambero Rosso</b> Cooked in miso mustard, avocado tartlet Raw with citrus fruit, Petrossian Caviar	64€
<b>Blue Fish</b> Sardine preserved in olive oil, crushed tomato Anchovy with lemon, mackerel with Yuzukoshō sauce	40€



## Our classics

For two people

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

## The Sea

Calamar & Cuttlefish Stuffed calamars, roasted cuttlefish Potatoes foam, bell pepper and ginger dressing	48 €
Sea Bream Filet cooked in a vegetable broth, zucchini with olive oil Zucchini raviolis and black truffle	58 €
Monkfish Rolled in tomato powder, olive sphere, potato foam Tomato with smoked anchovies, shellfish juice	52€
Capon & Octopus Steamed, fennel floating island Bouillabaisse and rouille sauce, saffron flavored potato cake	54€

## The Earth

Lamb Roasted rack, cherrywood smoked and mint marinated eggplant Cumin flavored caviar, lamb sauce with ponzu	50 €
Sweetbread Citrus sauce glazed, Piémont hazelnuts, Australian black truffle Lettuce ravioli with ginger and soy vinaigrette	55 €
Chicken & Lobster Roasted filet and pan fried lobster Lobster and mascarpone raviolis	66€



## An invitation to indulge

22 €

### Cheeses selection

#### Strawberry

Caramelized Arlette, creamy burrata  
Basil compote, spicy strawberry juice, strawberry sorbet

#### Chocolate

Creamy Guanaja chocolate, preserved ginger  
Streusel cocoa cake, gavotte biscuit, yuzu sorbet

#### Lemon

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

#### Cherry

Shortbread, cherry jubilee, vanilla panna cotta  
Morello cherry reduction, cherry sorbet

#### Apricot

Meringue, almond Amaretti biscuit, roasted apricot  
Balsamic foam, apricot sorbet

### Tokaji Soufflé (For two persons)

49 €

Served with poached peach and raspberry  
Tokaji and peach sorbet

