

LA VOILE

LA RÉSERVE RAMATUELLE

Our chef Eric Canino invites you to discover his cuisine

Tasting Menu

The menu is served for the entire table

155 €

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

Garden Menu

The menu is served for the entire table

135 €

Cucumber and feta
Button mushroom
Asparagus
Artichokes and herbs dressing
Zucchini Ravioli
Pre-dessert
Strawberry



All our prices are in Euros, service and Vat included. All meats are guaranteed French origin unless otherwise stated. Kindly inform us of any dietary restrictions or allergies.

The starters

Button Mushroom Tartlet, braised and pickled white Creamy lovage	34€
Bluefin tuna Rubbed in exotic spices, olives and sundried tomato Vegetables "Niçoise" with soft boiled quail egg	42€
Asparagus Raw and cooked green asparagus, bottarga crumbs Preserved egg yolk, olive oil foam	39€
Artichoke Cooked, shallots with Sakura vinegar Herb dressing, crispy Corsican bacon	39€
Langoustine Roasted, claw tartlet, lemon zest Citrus fruit and aloe vera marmalade	62€



Our classics

For two persons

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 ravioli and black truffle	58 €
John Dory Cooked in tomato water, vegetable risotto Bell pepper ravioli and piperade with chorizo	50 €
Red Mullet Roasted, mashed tomato with green lemon Onion tart pissaladière	52 €

The Earth

Lamb Roasted rack of lamb, "cailllette" Carrot and green pea with Lardo di Colonnata	50 €
Sweetbread Sauce glazed, parmesan gratinated zita pasta Morel mushroom stuffed with spinach	55 €
Chicken & Lobster Roasted filet and pan fried lobster Lobster and mascarpone raviolis	66€



An invitation to indulge

22 €

Cheeses selection

Strawberry

Olive oil shortbread, strawberry cooked in syrup
Fennel foam, strawberry sorbet

Chocolate

Cocoa Gavotte biscuit, Jivara mousse
Creamy Manjari, ginger whipped cream, mint ice cream

Lemon

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

Tokaji Soufflé (For two persons)

49 €

Served with poached rhubarb and red berries
Tokaji sorbet with green rhubarb

