

LA VOILE

R E S T A U R A N T

*Our chef Eric Canino
invites you to discover his passion of the Mediterranean cuisine
through the Tasting Menu and the Garden Menu,
collaborated with selected seasonal products and vegetables of our garden.*

TASTING MENU

THE MENU IS SERVED FOR THE ENTIRE TABLE

259 €

Bluefin tuna
Sucrine
Crab
John Dory
Chicken & Lobster
Pre-dessert
Lemon

GARDEN MENU

THE MENU IS SERVED FOR THE ENTIRE TABLE

195 €

Fennel
Sucrine
Beetroot & Cherry
Chard
Brown mushroom
Pre-dessert
Carrot



All our prices are in Euros, service and VAT included.
All our meat is of French, Australian or Japanese origin unless otherwise stated. Please inform us of any dietary restrictions or allergies.
All our fruit and vegetables come from sustainable agriculture.

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THE STARTERS

Tomato

*Cœur de bœuf tomato, burrata ice cream
Stracciatella tartlet & Green Zebra sauce*

68 €

Langoustine & Caviar

*Pearly and velvety shellfish, lemon zest
Crudo with Sologne Caviar*

104 €

Mushroom

*Pan-fried on fine tart, spinach and truffle
Ravioli, pecorino spaghetti in broth*

69 €

Crab

*Crab meat, celeriac, apple & wood sorrel
Crab raviole & favouille juice*

78 €

Beetroot

*Cooked in seawater, cherry & beetroot chutney
Smoked herring egg cream*

70 €



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THE SEA

John Dory

Cooked au naturel

Zucchini flower, verbena sour sauce

85 €

Red Mullet

Brined with seawater & in carpaccio

Artichoke & velvet of head

82 €

Loup & Caviar

Confit with olive oil

Cébette & apple grenaille, in-shell emulsion

110 €

THE EARTH

Lamb

Roast saddle of lamb & sweetbreads

Stuffed pepper & barbajuan

87 €

Chicken & Lobster

Roasted filet, pan fried lobster

Lobster and mascarpone raviolis

105 €



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*Our dessert menu is created
by our head pastry chef Julien Coulomb.*

AN INVITATION TO INDULGE

34 €

Apple & Pear

*Toasted, crispy puff pastry, raw vanilla cream,
Sunflower seeds and sorbet*

Chocolate

*Mayan Red chocolate, crispy gavotte,
Whisky & roasted vanilla*

Lemon

*Lemon marmalade, cream cheese emulsion
Lemon & tarragon sorbet & juices*

Carrot

*Confit, passion fruit, lemon ricotta cream
Carrot sorbet with reduced juice*

Tokaji Soufflé

HESTZÖLÖ 5 PUTTONYOS (FOR TWO PEOPLE)

*Plums garnish & honey ice cream
Fontainebleau mousse*

69 €



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