

LA VOILE

LA RÉSERVE RAMATUELLE

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

225 €

Bluefin tuna
Artichokes & herbs dressing
Langoustine caviar
John Dory
Chicken & Lobster
Pre-dessert
Lemon

Garden Menu

The menu is served for the entire table

175 €

Beetroot & Cherry
Seawater Carrot
Sucrine
Céleri & Potatoes
Kohlrabi raviole
Pré-dessert
Zucchini



All our prices are in Euros, service and Vat included.

All meats are guaranteed French, Australian or Japanese origin unless otherwise stated. Kindly inform us of any dietary restrictions or allergies

The starters

Beef heart tomato Candied tartlet, green zebra dressing and burrata sorbet Tomato marmelade	61€
Tamaris Oyster Burned with flames, Shallots pickles and dashi broth	64 €
Langoustine and Caviar Pearly, langoustine broth Crudo with Sologne Caviar, lemon zest	92 €
Mushroom Pan fried on a thin pie, spinach and truffle Ravioli, pecorino spaghetti and his broth	66 €
Bluefin tuna Rubbed in exotic spices, crispy carpaccio Vegetables "Niçoise"	59 €



The Sea

Seabream & Mussels Iodized and stuffed potatoes, Tartlet with mussels and marinère emulsion	78 €
John Dory Tomatoes San Marzano, Piperade with chorizo and vegetables risotto	68 €
Capon Fish Stuffed with squid & spinach in a bouillabaisse juice Breaded octopus, puffed potatoes with saffron salt	80 €

The Earth

Boeuf Wagyu Smoked with olive wood, Kohlrabi raviole Siam sauce	82 €
Chicken & Lobster Roasted filet, pan fried lobster Lobster and mascarpone raviolis	89 €



An invitation to indulge

27 €

Cherry

Stuffed with Greek yogurt, crispy rye bread with almonds
Cherry and almond milk sorbet

Chocolate

Cocoa streusel, Creamy Guanaja chocolate
Coffee and tequila ice cream, cocoa nibs

Lemon

Lemon cheese emulsion, poached madeleine
Yuzu sorbet, extraction of tarragon from our garden

Zucchini

Violin courgette from our garden, marinated in vanilla oil
Yogurt sorbet

Tokaji Soufflé (For two people)

Apricot roasted with honey, served with vinegar gel
And apricot sorbet

59 €



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