

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

265 €

Bluefin tuna
Asparagus
Crab
Sea bream
Chicken & Lobster
Pre-dessert
Lemon

GARDEN MENU

THE MENU IS SERVED FOR THE ENTIRE TABLE

195 €

Artichokes
Asparagus
Beetroot & Cherry
Kohlrabi
Peas & Morels
Pre-dessert
Celery



All our prices are in Euros, service and VAT included. All our meats are of French or Australian origin unless otherwise stated.
Please inform us of any dietary restrictions or allergies. All our fruits and vegetables are organically grown.

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THE STARTERS

Tamaris oyster & Beef

Burnt in the flame

Seaweed sauce

72 €

Langoustine & Caviar

Pearly, juice infused with lemon leaf

Crudo with Sologne Caviar

104 €

Asparagus

Pan-fried in olive oil

Candied egg yolk & kumquat emulsion

69 €

Crab

Crab meat, celeriac, apple & wood sorrel

Crab raviole & favouille juice

79 €

Beetroot & Cherry

Cooked in seawater, cherry & beetroot chutney

Cream of smoked herring & herbs sorbet

62 €



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THE SEA

Turbot

Cook au naturel, stuffed morels in sauce

Chard cake

92 €

Capon & Octopus

Stuffed with squid & spinach in bouillabaisse juice

Safran potatoes

84 €

Sea bream & Gambero

Mussels in escabeche with artichoke florets

Gambero tartar

86 €

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THE EARTH

Lamb

Roast saddle of lamb & sweetbreads

Stuffed pepper & barbajuan

87 €

Chicken & Lobster

Roasted filet, pan fried lobster

Lobster & mascarpone raviolis

105 €



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*Notre carte des desserts est réalisée
par notre chef pâtissier Julien Coulomb and his teams.*

AN INVITATION TO INDULGE

34 €

Strawberry & Rhubarb

*Confit & poached, fermented milk mousse
Crisp meringue & rhubarb sorbet*

Chocolate

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

Lemon

*Poached Madeleine, tangy fromage frais emulsion
Lemon & tarragon sorbet, pearl maceration*

Celery

*Prepare in several textures, snow whites
Celery green oil & ginger sauce*

Soufflé with Tokaji

HESTZÖLÖ 5 PUTTONYOS (SERVES 2)
*Frozen vanilla, candied raspberries & sorbet
Fontainebleau mousse, Tokaji jelly*

69 €



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