

# 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

350 €

Bluefin tuna  
Mushrooms & Truffle  
Crab  
Langoustine & Caviar  
John Dory  
Chicken & Lobster  
Pre-dessert  
Lemon

## DISCOVERY MENU

THE MENU IS SERVED  
FOR THE ENTIRE TABLE

265 €

Bluefin tuna  
Cucumber & Mint  
Crab  
Sea bream & Gambero  
Chicken & Lobster  
Pre-dessert  
Lemon

## GARDEN MENU

THE MENU IS SERVED  
FOR THE ENTIRE TABLE

195 €

Artichokes  
Cucumber & Mint  
Beetroot & Cherry  
Kohlrabi  
Mushroom  
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

Tomatoes & White Peaches  
*Candied, marinated and in tartlet*  
*Green Zebra Tomato Sorbet*  
68 €

Langoustine & Caviar  
*Pearly, juice infused with lemon leaf*  
*Crudo with Sologne Caviar*  
104 €

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

John Dory

*Cooked au naturel*

*Zucchini flower, verbena sour sauce*

87 €

Capon & Octopus

*Stuffed with squid & spinach in bouillabaisse juice*

*Safran potatoes*

84 €

Sea bream & Gambero

*Mussels in escabeche with artichoke florets*

*Gambero tartar*

86 €

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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RESTAURANT

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

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**AN INVITATION TO INDULGE**

34 €

Peach & Champagne

*Champagne emulsion, roasted peaches & sorbet  
Verbena oil*

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, garnished cherries & sorbet  
Fontainebleau mousse, Tokaji jelly*

69 €

