

LA VOILE

RESTAURANT

*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 €

Cucumber & Mint
Crab
Langoustine & Caviar
Red mullet
Seabass & Caviar
Pigeon
Pre-dessert
Lemon

DISCOVERY MENU

THE MENU IS SERVED
FOR THE ENTIRE TABLE

275 €

Bluefin tuna
Cucumber & Mint
Mackerel
Lobster & Ravioli
Veal & Sardine
Pre-dessert
Lemon

GARDEN MENU

THE MENU IS SERVED
FOR THE ENTIRE TABLE

195 €

Cucumber & Mint
Artichokes
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

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

71 €

Crab

Crab meat, celeriac, apple & wood sorrel

Crab raviole & favouille juice

82 €

Beetroot & Cherry

Cooked in seawater, cherry & beetroot chutney

Cream of smoked herring & herbs sorbet

61 €

Shellfish & Crustaceans

Seafood medley: mussels, squid, octopus

Oysters, shrimp crudo & langoustines in velvet sauce

74 €



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THE SEA

Red Mullet

Grilled, safran potatoes, red mullet soup, rouille sauce

87 €

Turbot

*Confit with sea lettuce, artichoke, oyster
Fish fumet, tarragon emulsion*

92 €

Sea bass & Caviar

Confit & carpaccio sea bass, grilled spring onions, shellfish juice

94 €

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THE EARTH

Veal & Sardine

Grilled fillet & tartare, confit peppers, vitello sardina sauce

87 €

Chicken & Lobster

*Roasted filet, pan fried lobster
Lobster & mascarpone raviolis*

105 €



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*Our dessert menu is created
by our head pastry chef 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, filled cherries, Morello cherry sorbet
Fontainebleau mousse, Tokaji jelly*

69 €



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