

# LA VOILE

R E S T A U R A N T

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*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.*

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## TASTING MENU

THE MENU IS SERVED FOR THE ENTIRE TABLE

245 €

Bluefin tuna  
Sucrine & Smoked sardines  
Langoustine caviar  
John Dory  
Chicken & Lobster  
Pre-dessert  
Lemon

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## GARDEN MENU

THE MENU IS SERVED FOR THE ENTIRE TABLE

195 €

Fennel  
Beetroot & Cherry  
Carrot in sea water  
Pepper  
Zucchini flower  
Pre-dessert  
Tomato



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

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## THE STARTERS

### Tomato

*Beef tomato, burrata ice cream.  
Straciatella thin pie and zebra dressing*

62 €

### Langoustine and Caviar

*Pearly, juice infused with lemon leaf.  
Crudo with Sologne Caviar*

104 €

### Mushroom

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

69 €

### Bluefin tuna

*Rubbed in exotic spices, crispy carpaccio. Vegetables "Niçoise"*

68 €

### Crab

*Crab meat, celeriac and apple.  
Raviole and favouille juice*

76 €



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## THE SEA

### Capon fish

*Stuffed with squid and spinach in bouillabaisse juice  
Octopus, potatoes and fennel calisson*

85 €

### John Dory

*Just grilled, tomato stuffed with a pesto of glassworth  
Verbena infused juice*

80 €

### Turbot & Caviar

*Stuffed lebanese cucumber, quenelle.  
Shellfish juice with caviar*

90 €

## THE EARTH

### Milk fed pig

*Roasted loin, shoulder confit and braised cheek.  
Stuffed peppers, piperade & sorrel*

87 €

### Chicken & Lobster

*Roasted filet, pan fried lobster.  
Lobster and mascarpone raviolis*

105 €



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## AN INVITATION TO INDULGE

32 €

Apple

*Just roasted, nuts granola  
Buckwheat cream and cider granita*

Chocolate

*Mayan Red soufflé, crispy gavotte, whisky and roasted vanilla*

Lemon

*Lemon cheese emulsion, poached madeleine.  
Yuzu sorbet, extraction of tarragon*

Tomato

*Tomato candied in white balsamic,  
crispy meringue and Jalapenos sorbet*

Tokaji Soufflé

HESTZÖLÖ 5 PUTTONYOS (FOR TWO PEOPLE)  
*Roasted yellow plum, fontainebleau emulsion,  
yoghurt ice cream, reduced cider*

69 €



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