

## To start...

### **Chestnut broth**

26

*cepes mushrooms, sea urchin toast*



### **Seasonal vegetables, fruits and mushrooms pot**

34

*shaved vegetables*

### **Grilled and raw Scallops**

38

*radicchio/gremolata*

### **Duck foie gras**

40

*quince and toast*



### **Cereals and legumes**

30

*roots vegetables, avocado and tarragon seasoning*

## Our classic from Hermitage Hotel

### **The Vistamar *Bouillabaisse* in three services**

*p.p 85*

*savoury, saffron from Provence*

*rockfish soup*

*seabass, john dory, anglerfish, scorpion fish, seabream*

### **Roast Blue Lobster**

75

*ravioli, crocus flower, mushrooms*

*hazelnuts and wild fennel*

### **Daily Chef market**

42

*carnaroli risotto from Condamine*

*If you suffer from a food allergy or intolerance, please let our Maître d'hôtel know upon placing your order.*

*All our prices are in Euro €*

## Sea and farm

|   |    |
|---|----|
| <i>Mediterranean <b>Sea Bass</b></i><br><i>gamberoni, Swiss chard</i>                                   | 54 |
| <b>Turbot</b><br>cooked in chestnut leaves, <b>figs and salsify</b>                                     | 56 |
| <i><b>Medaillon of salt cod</b></i><br><i>fennel marinade, <b>seaweed</b> « tapenade » and beetroot</i> | 48 |
| <b>Duck breast</b><br>cook with pepper, roots vegetables  | 46 |
| <i>Thick medallion of <b>veal</b></i><br><i>larded and <b>sage, potatoes with mushrooms</b></i>         | 50 |

## To share (for 2 pers.)

|   |                |
|---|----------------|
| <i><b>Mediterranean caught fish *</b></i><br><i>potatoes and leek</i>   | <i>p.p. 70</i> |
| <i><b>Pan-sautéed beef from Piedmont</b></i><br><i>carpaccio stuffed with lemon and rocket leaves, <b>artichokes and olives</b></i> | <i>p.p. 55</i> |

*\*Our Mediterranean local caught fishes can be prepared 'baked' or 'grilled'*

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## The cheeses

*Selection of cured and matured Cheeses, mesclun* 22

## The desserts

*Homemade ice-cream and sorbet* 20

*\*Ice cream and confiture 'au Lait de Rocagel '*

*The soufflés signature* 26

### **Roasted hazelnuts**

*yuzu lemon sorbet, smooth praline*

### **Grand Marnier liquor**

*citrus fruit in an aromatic broth, calisson ice-cream*

*The fruits* 24

### **The apple: fondant and caramalized, mashed and row**

*Timut pepper, iced Granny Smith apple*

### **The quince: sorbet, jelly, candied**

*Chestnut and calisson*

*The chocolates* 26

### **Black Chocolate "Manatée" 64%**

*cacao leaves, pear with tonka beans, maple syrup caramel ice-cream*

### **Milky chocolat « Bahibe » 46% from Dominican Republic**

*frozen piña colada, pineapple and black pepper from Sichuan*

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## Seasonal menu

68



### **Cereals and legumes**

*roots vegetables, avocado and tarragon seasoning*

*or*

### **Cold Grilled Scallops**

*radicchio lettuce/Gremolata*

### **Mediterranean Sea Bass**

*gamberoni, Swiss chard*

*or*

*Thick medallion of veal*

*larded and sage, potatoes with mushrooms*

### **The quince: sorbet, jelly, candied**

*Chestnut and calisson*

*Delicacies and confectionary*

## Gourmand menu

135

### **Duck foie gras**

*quince and toast*

### **Roast Blue Lobster**

*ravioli, crocus flower, mushrooms? hazelnuts and wild fennel*

### **Turbot**

*cooked in chestnut leaves, figs and salsify*

### **Pan-sautéed beef from Piedmont**

*carpaccio stuffed with lemon and rocket leaves, artichokes and olives*

*Cheese selection fresh and matured, mesclun*

### **Black Chocolate "Manatée" 64%**

*cacao leaves, pear with tonka beans, maple syrup caramel ice-cream*

*Delicacies and confectionary*

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## Business lunch

### ***Chestnut broth***

*cepes mushroom purée, sea urchin toast*

### ***Duck breast***

*cooked with pepper, roots vegetables*

*Sorbet and delicacies*

***49 € per person***

*½ mineral water or a glass of wine at the sommelier's choice*

*\*Served from Monday to Friday, except Bank holidays*