

THE ESSENTIALS OF THE RESTAURANT

to start

Baked egg with cheese and mushrooms	8
Provençal pork and vegetable caillette	9
Homemade fish terrine with dill	8

the beautiful salads

Crispy Cabecou goat cheese, roasted pancetta	Starter 14 Main 22
A different take on Caesar salad Breaded farm chicken, soft-boiled egg, Parmesan, croutons, homemade Caesar dressing	Starter 12 Main 19

risotti

Seasonal vegetable risotto- vegetarian	16
Octopus and leek risotto	18
Truffle cream and Parmesan risotto	18

seriously essential...

250g Charolais ribeye steak, grilled, truffle compound butter	29
Half-roasted duck breast with lavender honey, homemade fries	31
Monkfish skewer, saffron sauce, leek risotto	26
Mediterranean catch of the day- depending on availability- whole fish Seasonal vegetables and Camargue rice	30

SEAFOOD PLATTER

La Belle Vie face à la Grande Bleue
- seafood tasting -
reservation required, 48 hours in advance
price upon request

the best... the sweets !

Cheese platter, green salad	9
Homemade pistachio nougat ice cream, raspberry sorbet	8
Tiramisu with speculoos and white chocolate	8
Honey-roasted figs, pear sorbet	8
Pear and walnut crumble, salted caramel ice cream	8
Vanilla, chocolate, coffee, salted caramel, apricot ice creams Strawberry, pear, lemon, raspberry sorbets Your choice, 3 scoops	7

mindful of the impact on our environment,
our chef selects only fresh, quality products,
whose production is reasoned and which, for the most part, come from the region.

every day he and his team give the best of themselves
to offer you authentic flavors without artifice.

