

THE ESSENTIALS OF THE RESTAURANT

to start

Pumpkin soup, cured ham chips	9
“Pélardon” with breaded goat cheese, walnut oil, raw vegetables	10
Leeks with “vinaigrette”, chef's style	8

a delicious moment dish

Roasted Camembert and its finger food potatoes, cured ham, soft-boiled egg	19
Caesar salad – winter edition Breaded free-range chicken, soft-boiled egg, Parmesan cheese, garlic croutons, cabbage, homemade Caesar dressing	Starter 12 Main 19

risotti

Risotto with goat cheese and spinach	18
Seafood risotto- prawns, mussels, squid, cuttlefish	26
Risotto with truffle cream and parmesan cheese	20



seriously essential...

Rib steak 250gr Grilled Charolais, pepper sauce, homemade fries	29
Roasted duck breast 300/400gr, orange sauce	30
Provençal-style lark, parmesan risotto	24
Pork pluma, garlic and rosemary juice, home fries	22
Whole sea bass 300/400gr in salt crust, fennel and seasonal vegetables	26
monkfish medallion with lemon, Camargue rice	26

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 plate, green salad	9
Homemade brookie, salted caramel ice cream	8
Vanilla and speculos crème brûlée, vanilla ice cream	8
Corsican clementines roasted with lavender honey from Provence, Mandarin sorbet	8
Poached pear with cinnamon, chocolate sauce. Pear and whipped cream sorbet	8
Vanilla, chocolate, coffee, salted butter caramel, apricot. ice creams Strawberry, pear, lemon, raspberry sorbets Choose 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 gives the best of themselves
to offer you authentic flavors without artifice.

