

LUNCH MENU

AMUSE BOUCHE
On a Whim of the Chef

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DUCK FOIE GRAS
Marble Black Nougat and Maldon Salt
Fresh Figs and Autumn Chestnuts

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SAVARIN OF YELLOW POLLOCK
Woodland Mushrooms
Piste with Espelette Pepper
Shiso and Boletus Butter

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AU SANG CHALLANDAIS DUCK
Thin Mousseline of Parsnip and Iced Chestnut
Roasted Boletus and Delicatesse Potatoes

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CARAVANE OF DESSERTS
« Caravane » OF OUR TARTS, DESSERTS AND PASTRIES
Delicacies, Macaroons and Marshmallows

89 € per guest, drinks to be added

OASIS MENU

Served for the entire table
Until 9:30pm

AMUSE BOUCHE
On a Whim of the Chef

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CRAB
SHREDDED CRAB CLAW
Cream of Celery and lime
Thin Jelly of Crustacean and Caviar

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SCALLOPS
JUST SNACKED SCALLOPS
Seasonal Truffle, Gnocchi with Lemon Zest
Butter from Nantes

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PIGEON
ROASTED FILLET WITH FIGS
New Turnip with Thyme and Lemon, Small Brioche of Comfit Legs
with Foie Gras Juice

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CHEESE
ASSORTMENT OF SEASONAL CHEESES, FRESH AND AGED
From the Fine Selection of Cheesemaker Hervé Mons

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CARAVANE OF DESSERTS
« Caravane » OF OUR TARTS, DESSERTS AND PASTRIES
Delicacies, Macaroons and Marshmallows

152 € per guest, drinks to be added

Starter

SCRAMBLED EGGS WITH CAVIAR 89 €

From Chef Louis Outhier

Royale of Butternut with Chestnut Slivers
Puff Pastry Strips

CRAB 72€

SHREDDED CRAB CLAW

Cream of Celery and lime
Thin Jelly of Crustacean and Caviar

FOIE GRAS (IGP) 74 €

OUR FAMOUS OASIS TRUFFLE SURPRISE

Truffled Celery Remoulade and Apple in a Choux Pastry
Golden Jelly of Sauternes, Raspberry Spaghetti

JUMBO SHRIMP 92 €

SMALL PIECES OF JUMBO SHRIMP WITH CAVIAR
ORANGE IceD CREAM
Cucumber Jelly, Fresh Almonds

BLUE LOBSTER 110 €

WHITE PEACH CHUTNEY
Verbena Sponge-Cake, Strawberry Meringue

Sea

SCALLOPS 86 €

JUST SNACKED SCALLOPS

Seasonal Truffle, Gnocchi with Lemon Zest
Butter from Nantes

TURBOT 92 €

CHUNK OF ROASTED AND BRAISED TURBOT
STUFFED WITH BOLETUS MUSHROOM

Melting Charlotte and Butternut Royale with Haddock
Apple and Verbena Emulsion

LOCAL FISH (from the Cannes Forville Market or Sète) 22 €

ROASTED WHOLE IN A TIAN, TOMATO JUICE 100g

Vegetables from Forville Market, Barbossi Olive Oil

WILD SEA BASS 22 €

(A Timeless Recipe inherited from Fernand Point, then Louis Outhier) les 100g

OUR SEA BASS IN A GOLDEN CRUST WITH TARRAGON

Small Farcis, Artichoke, Zucchini, Small-pepper

Earth

SWEETBREAD (France) 90 €

BRAISED SWEETBREAD, CUP OF PASTA

Girolle Mushroom, Black Truffle Tuber-Mélanosporum

LAMB (Alpilles) 79 €

ROASTED SADDLE OF LAMB

Eggplant Caviar, Local Coco

PIGEON 89 €

ROASTED FILLET WITH FIGS

New Turnip with Thyme and Lemon,
Small Brioche of Comfit Legs with Foie Gras Juice

AUBRAC BEEF (France) 90 €

MATURE FILLET ON BONE,

CAKE OF BOLETUS MUSHROOM, ARTICHOKE

Bordelaise Sauce and Marrow

Cheese

ASSORTMENT OF SEASONAL CHEESES, FRESH AND AGED

From the Fine Selection of Cheesemaker Hervé Mons 23 €

Desserts

« CARAVANE » OF OUR TARTS, DESSERTS AND PASTRIES

Delicacies, Macaroons and Marshmallows 24 €

PRESTIGE MENU

Served for the entire table
Until 9:30pm

AMUSE BOUCHE
On a Whim of the Chef

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OASIS TRUFFLE SURPRISE

Truffled Celery Remoulade and Apple in a Choux Pastry
Golden Jelly of Sauternes, Raspberry Spaghetti

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JUMBO SHRIMP/CAVIAR

Small Pieces of Jumbo Shrimp
Orange Iced Cream
Cucumber Jelly, Fresh Almonds

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TURBOT

Chunk of Roasted and Braised Turbot
Stuffed with Boletus Mushroom
Melting Charlotte and Butternut Royale with Haddock
Apple Emulsion

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SWEETBREAD

Braised Sweetbread, Cup of Pasta
Girolle Mushroom, Black Truffle Tuber-Mélanosporum

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CHEESE

ASSORTMENT OF SEASONAL CHEESES, FRESH AND AGED
From the Fine Selection of Cheesemaker Hervé Mons

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CARAVANE OF DESSERTS

« Caravane » OF OUR TARTS, DESSERTS AND PASTRIES
Delicacies, Macaroons and Marshmallows

282 € per guest, drinks to be added

LUNCH MENU-CARTE

AMUSE BOUCHE
On a Whim of the Chef

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SCALLOPS

Marinated Scallops, Mango and Passion Fruit
Frisée Salad, Eggs of Smoked Kipper

Or

DUCK FOIE GRAS

Marble Black Nougat and Maldon Salt
Fresh Figs and Autumn Chestnuts

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JOHN DORY

Aiguillette with Dulse Seaweed
Small Charlotte Potatoes, Girolle Mushrooms
Cressonnette Emulsion

Or

AU SANG CHALLANDAIS DUCK

Thin Mousseline of Parsnip and Iced Chestnut
Roasted Boletus and Delicatessen Potatoes

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CARAVANE OF DESSERTS

« Caravane » OF OUR TARTS, DESSERTS AND PASTRIES
Delicacies, Macaroons and Marshmallows

69 € / per guest, drinks to be added.

On the Wine List: Bottles, ½ Bottles and Wines-by-the-Glass
Lunch Wine Selection: 21 € / ½ Bottle