

— *Starters* —

Red Mullet

61 €

Red mullet garnished with fresh basil and Taggiasche olives, accompanied by a citrusy aioli and piquillo peppers.

Heirloom Tomatoes with Provence Strawberries

49 €

Tomatoes garnished with a creamy centre and delicately chopped Green Zebra tomatoes with lemon thyme flavours, accompanied by a carpaccio and miniature strawberries.

Organic Poached Egg from our Coop

59 €

Half-cooked egg breaded with savoury and grains, accompanied by an artichoke heart preserved in poultry broth and a truffled Burrata moelleux.

Royal Scampi

88 €

Scampi roasted in red curry butter, accompanied by a consommé with raviolis filled with scampi and fresh coriander, coconut and pink grapefruit fondant.

— *Fish and Shellfish* —

Mediterranean Scorpion Fish - For 2 guests (price per person) 59 €
Scorpion fish stuffed with Swiss chard and preserved tomatoes, slowly baked in citrusy "Bouillabaisse" with crisp, small summer vegetables.

Brittany Lobster Marinière 89 €
Lobster medallions preserved with salty butter, accompanied by a lobster sauce with orange and basil flavours, artisanal linguini served with a creamy seafood emulsion.

John Dory Smoked with Summer Ceps 72 €
John Dory breaded with a citrusy puffed rice, accompanied by roasted ceps in demi-salted butter and a crispy carpaccio, served with a ceps, Barolo vinegar velouté.

— *Meats* —

Poitou Pigeon 69 €
Roasted pigeon breast, accompanied by a pastilla with thigh confit and smoked eel with a fricassée of green peas and crispy sucrose salad.

Pork from "Head to Toe" 75 €
Tenderloin with Swiss chard and parsley gnocchi, accompanied by pork belly preserved with fresh herbs, truffle potato cappuccino and a mijoté of pig feet.

Limousin Smoked Veal Rib 88 €
Veal rib cooked on a barbecue, glazed with bone marrow and fresh thyme, served with a truffled violet artichokes medley.

— Cheeses —

L'Oasis aims to share the passion for cheese in collaboration with their master artisan and craftsmen, Xavier GENILLER. For your greatest pleasure, we present you with a selection of cheeses combining tradition and land.

Inseparable partners of cheese, bread and wine are also two products that equally represent our culture for a perfect match.

30 €

— Desserts —

Rhubarb Millefeuille

25 €

Delicate caramelized tuile with a Madagascar vanilla crèmeux, rhubarb poached in a spicy pink peppercorn juice and rhubarb ice cream.

Provence Apricot Soufflé

25 €

Warm apricot and rosemary soufflé, garnished with candied apricots, accompanied by a sorbet and a Dulcey crèmeux with rosemary flavours.

Traou Mad with Strawberries and Hibiscus Flower

25 €

Almond flavoured Traou Mad topped with a strawberry marmalade, accompanied by a panna cotta with hibiscus flower flavours, Champagne foam and fresh strawberries.

Cabosse of Madagascar Chocolate Smoked with Pine Needle

25 €

Cabosse filled with chocolate and pine nuts, topped with chocolate ice cream and caramel puffed rice.

— *L'Oasis* —
Lunch Menu

Food Lover's Trio and Savoury Candy Floss

* * * * *

Seasonal Amuse-Bouche

* * * * *

John Dory Smoked with Summer Ceps

John Dory breaded with a citrusy puffed rice, accompanied by roasted ceps in demi-salted butter and a crispy carpaccio, served with a ceps, Barolo vinegar velouté

Or

Poitou Pigeon

Roasted pigeon breast, accompanied by a pastilla with thigh confit and smoked eel with a fricassee of green peas and crispy sucrine salad.

* * * * *

Traou Mad with Strawberries and Hibiscus Flower

Almond flavoured Traou Mad topped with a strawberry marmalade, accompanied by a panna cotta with hibiscus flower flavours, Champagne foam and fresh strawberries.

Or

Cabosse of Madagascar Chocolate Smoked with Pine Needle

Cabosse filled with chocolate and pine nuts, topped with chocolate ice cream and caramel puffed rice.

* * * * *

L'Oasis' Sweets

69 EUROS PER PERSON, DRINKS NOT INCLUDED

— *Dali* —
Lunch / Dinner Menu

Food Lover's Trio and Savoury Candy Floss

* * * * *

Seasonal Amuse-Bouche

* * * * *

Heirloom Tomatoes with Provence Strawberries

Tomatoes garnished with a creamy centre and delicately chopped Green Zebra tomatoes with lemon thyme flavours, accompanied by a carpaccio and miniature strawberries.

* * * * *

Brittany Lobster Marinière

Lobster medallions preserved with salty butter, accompanied by a lobster sauce with orange and basil flavours, artisanal linguini served with a creamy seafood emulsion.

* * * * *

Peaches Bellini Style

Delicately chopped peaches topped with a crispy tuile and champagne foam.

* * * * *

Provence Apricot Soufflé

Warm apricot and rosemary soufflé, garnished with candied apricots, accompanied by a sorbet and a Dulcey crèmeux with rosemary flavours.

* * * * *

L'Oasis' Sweets

110 EUROS PER PERSON, DRINKS NOT INCLUDED

155 EUROS PER PERSON, WITH WINE PAIRING (3 GLASSES OF WINE)

— Harlequin —

Lunch / Dinner Menu

Food Lover's Trio and Savoury Candy Floss

* * * * *

Seasonal Amuse-Bouche

* * * * *

Red Mullet

Red mullet garnished with fresh basil and Taggiasche olives,
accompanied by a citrusy aioli and piquillo peppers.

Or

Organic Poached Egg from our Coop

Half-cooked egg breaded with savoury and grains,
accompanied by an artichoke heart preserved in poultry broth and a truffled Burrata moelleux.

* * * * *

Passion Vanilla Granité

Granité with Champagne and passion fruit vodka marmalade.

* * * * *

Mediterranean Scorpion Fish

Scorpion fish stuffed with Swiss chard and preserved tomatoes,
slowly baked in citrusy "Bouillabaisse" with crisp, small summer vegetables.

Or

Limousin Smoked Veal Fillet

Veal fillet cooked on a barbecue, glazed with bone marrow and fresh thyme,
served with a truffled violet artichokes medley.

* * * * *

Selection of Cheeses

Accompanied by pistachio bread and a seasonal fruit marmalade.

Or

Peaches Bellini Style

Delicately chopped peaches topped with a crispy tuile, Champagne foam.

* * * * *

Rhubarb Millefeuille

Delicate caramelized tuile with a Madagascar vanilla crèmeux,
rhubarb poached in a spicy pink peppercorn juice and rhubarb ice cream.

Or

Cabosse of Madagascar Chocolate Smoked with Pine Needle

Cabosse filled with chocolate and pine nuts,
topped with chocolate ice cream and caramel puffed rice.

* * * * *

L'Oasis' Sweets

150 EUROS PER PERSON, DRINKS NOT INCLUDED

220 EUROS PER PERSON, WITH WINE PAIRING (4 GLASSES OF WINE)