

STARTERS

Vitello tonnato with fresh red tuna,
olive oil with thyme flower, tomato foccacia 17 €

Bistrot de L'Oasis organic egg,
cooked in mimosa style with crab meat
and organic zucchini cream 15 €

Pizza with Provençal condiments,
ham and seasonal vegetables,
parmesan shavings 15 €

Beef chuck with foie gras
Summer condiments and country bread 16 €

Special Mediterranean oysters
n°3 from Tarbouriech
4 pieces 11 €
8 pieces 19 €

Extra virgin olive oil from Domaine de Barbossi
and black olive tapenade fougasses 8 €

MAIN COURSES

Squid strips with parsley,
young vegetables from our market gardener 26 €

Trout filet from Auribeau-sur-Siagne
with almond, coral lentil cooked
in risotto style, spices 21 €

Day fishing 9 €
Whole fish /100 g

Farm poultry supreme,
leg in samousa with candied orange,
chanterelles with herbs and smoked eggplant 25 €

Beef piece and its marrow,
gourmet potatoes in 2 styles 33 €

Home-made lasagna with organic chard
and fresh goat cheese, vegetables juice 23 €

Lamb shoulder from the Adrets 34 €
Confit for 12 hours, provençal flavoured juice
(Served for 2 guests - price per guest)

DESSERTS

Chocolate raspberry sphere
and avocado sweetness 10 €

Apricot cheesecake
and Spéculoos biscuit 10 €

The Rocher 10 €
almond praline heart and milky chocolate

Floating island with exotic fruits 10 €

Plate of fresh fruit 10 €



BISTROT MENU

Gaspacho of vegetables from our market gardener,
mozzarella Burrata with basil

Or

Beef chuck with foie gras
Summer condiments and country bread

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Trout filet from Auribeau-sur-Siagne
with almond, coral lentil cooked
in risotto style, spices

Or

Home-made lasagna with organic chard
and fresh goat cheese, vegetables juice

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The Rocher
almond praline heart and milky chocolate

Or

Floating island with exotic fruits

33 € PER PERSON, DRINKS NOT INCLUDED

GOURMAND MENU

Bistrot de L'Oasis organic egg cooked in mimosa
style with crab meat and organic zucchini cream

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Squid strips with parsley,
young vegetables from our market gardener

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Farm poultry supreme,
leg in samousa with candied orange,
chanterelles with herbs and smoked eggplant

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The Rocher
almond praline heart and milky chocolate

49 € PER PERSON, DRINKS NOT INCLUDED
MENU SERVED FOR ALL GUESTS

CHEF'S MENU

Discover the chef's menu
prepared with local and seasonal products

Amuse-bouche, starter, fish, meat,
cheese, dessert

75 € PER PERSON, DRINKS NOT INCLUDED
MENU SERVED FOR ALL GUESTS
ONLY IN THE EVENING

« HOMEMADE »
NET PRICES, ALL TAXES AND SERVICE INCLUDED
« Unfortunately, some products may be missing.
We apologize for the inconvenience and thank you for your understanding ».
The Register of allergens contained in our dishes is available at the reception.

