

## — Starters —

### **Gillardeau Oysters**

71 €

Oysters with hints of Granny Smith, topped with Baeri caviar, accompanied by a refreshing cucumber, lime and mint juice.

### **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.

### **South Western Duck Foie Gras with Apricot**

65 €

Duck foie gras glazed with apricot confit and roasted marmalade with Provence honey, enhanced with a scent of spicy rosemary.

### **Ceps Tartelette**

61 €

Lightly caramelised puffed pastry with the scent of the wood, topped with a mushroom and aged Barolo mousse, served with roasted ceps with savoury and fleur de sel.

## — *Fish and Shellfish* —

**Line Cod with Langoustines** 77 €  
Cod confit in butter, followed by a carpaccio of lemon langoustines, crunchy summer vegetables and small half-cooked langoustines with hints of red curry and fresh coconut.

**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.

**Line Turbot with Shellfish and Baeri Caviar** 95 €  
Turbot confit with lemon butter topped with caviar, served with a refreshing shellfish soup with lemongrass, Paimpol coconut and creamy basil.

## — *Meats* —

**Bresse Poularde in Two Services** 85 €  
1<sup>st</sup> service: Half-mourning chicken breast roasted with fresh verbena, served with a blond liver cake with confit ceps.  
2<sup>nd</sup> service: Chicken broth with verbena aromas, ravioli of thigh meat confit with foie gras.

**Salers Beef Fillet** 75 €  
Beef fillet breaded with savory and fresh garlic, accompanied by juniper-flavored cheeks, topped with gnocchi and small caramelized onions, Provençal-style stew juice.

**Corrèze 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 —

### **Peaches**

25 €

Crunchy almond disc topped with white peaches poached in a tangy vine juice, creamy fresh verbena sauce and a delicate vanilla peach marmalade.

### **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**

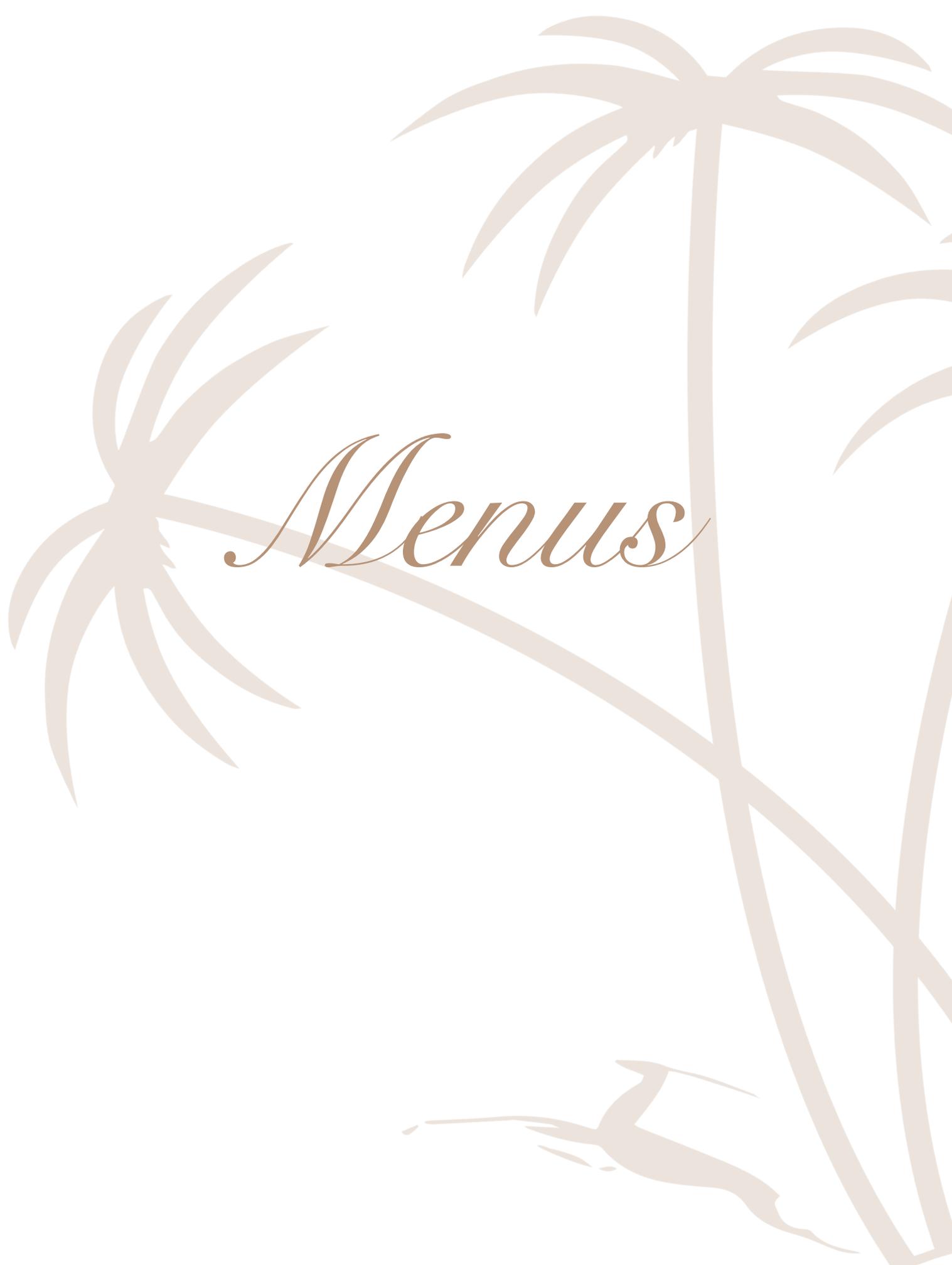
25 €

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.



*Venus*

— *L'Oasis* —  
*Lunch Menu*

**Food Lover's Trio and Savoury Candy Floss**

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**Seasonal Amuse-Bouche**

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**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.

Or

**Corrèze Smoked Veal Fillet**

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

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**Peaches**

Crunchy almond disc topped with white peaches poached in a tangy vine juice, creamy fresh verbena sauce and a delicate vanilla peach marmalade.

Or

**Provence Apricot Soufflé**

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

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**L'Oasis' Sweets**

69 EUROS PER PERSON, DRINKS NOT INCLUDED

*Dali*  
*Lunch | Dinner Menu*

**Food Lover's Trio and Savoury Candy Floss**

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**Seasonal Amuse-Bouche**

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**South Western Duck Foie Gras with Apricot**

Duck foie gras glazed with apricot confit and roasted marmalade with Provence honey, enhanced with a scent of spicy rosemary.

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**Line Cod with Langoustines**

Cod confit in butter, followed by a carpaccio of lemon langoustines, crunchy summer vegetables and small half-cooked langoustines with hints of red curry and fresh coconut.

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**Pink Grapefruit**

Refreshed broth with Campari flavours, pink grapefruit sorbet.

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**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.

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**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

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### Seasonal Amuse-Bouche

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### Ceps Tartelette

Lightly caramelised puffed pastry with the scent of the wood, topped with a mushroom and aged Barolo mousse, served with roasted ceps with savoury and fleur de sel.

Or

### Gillardeau Oysters

Oysters with hints of Granny Smith, topped with Baeri caviar, accompanied by a refreshing cucumber, lime and mint juice.

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### Mojito Granité

Granité with Champagne, lime and fresh mint marmalade.

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### 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.

Or

### Bresse Poularde in Two Services

Half-mourning chicken breast roasted with fresh verbena, served with a blond liver cake with confit ceps, ravioli of thigh meat confit with foie gras.

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### Selection of Cheeses

Accompanied by stone-milled bread with pistachio and a seasonal fruit marmalade.

Or

### Pink Grapefruit

Refreshed broth with Campari flavours, pink grapefruit sorbet.

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### Provence Apricot Soufflé

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

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.

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### L'Oasis' Sweets

150 EUROS PER PERSON, DRINKS NOT INCLUDED

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