

— Starters —

- Cep Cooked in Brioche** 69 €
Cep smoked with pine needles and cooked in a brioche, accompanied by a cep velouté with old Barolo, and roasted mushrooms with Jabugo ham and walnut oil.
- Squid Cannelloni with Crab** 78 €
Cannelloni garnished with a crab and cauliflower crémeux, curry and tarragon flavours, topped with track head fish tempura style and Dubarry velouté.
- Frogs with Watercress** 65 €
Watercress velouté with hazelnut butter topped with breaded frogs legs, garlic mousseline and crunchy parsley thighs.
- Goose Foie Gras in Casserole** 81 €
Grandma Gisèle's goose foie gras roasted with fig leaves, accompanied by autumn vegetables and fruits, caramelized walnuts with a cider enhanced duck jus.

— *Fish and Shellfish* —

- Sole** 95 €
Sole fillets garnished with fresh truffles and tarragon leaves,
glazed with a truffled Bintje velouté and small quenelles with fresh herbs.
- 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.
- Sea Bass with Spider Crab** 79 €
Sea bass confit with a citrusy Gillardeau oyster tartar and spider crab moelleux,
squid ink gnocchi topped with a star anise foam.

— *Meats* —

- 'Lucien Tendret' Macaroni** 81 €
Macaroni garnished with a sweet potato and foie gras mousseline,
served with turkey oyster meat, blond liver and lightly caramelised sweetbreads
accompanied by an Albuffera cream sauce and confit tomatoes.
- Southwestern Sweetbreads** 75 €
Tatin of sweetbreads with caramelised apples,
served with just fried mini-endives, beetroot and an Arbois wine sauce.

— *Return from the Hunt* —

From 1st October

- Beauce Wild Hare** 91 €
Delicately pin wheeled hare with foie gras and truffles, cooked over 36 hours,
served with Jerusalem artichokes and cinnamon ravioli.

— 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 —

Minted Black Fruits

25 €

Linzer biscuit topped with a mint crèmeux, accompanied by blueberries, blackberries and mint flavoured black fruits sorbet.

Williams Pear Soufflé

25 €

Warm Williams pear soufflé and creamy Caramelia centre, accompanied by a pear sorbet and salted butter crèmeux.

Crêpe Flambée Cooked Suzette Style

25 €

Crêpe garnished with a bitter orange crèmeux, carpaccio and medley of oranges in a frozen juice.

Madagascar Vanilla

25 €

Soft cylinders with caramelized puff pastry, topped with a vanilla and pistachio cream, thin crispy tuiles with honey from the Esterel region.

— *L'Oasis* —
Lunch Menu

Food Lover's Trio and Savoury Candy Floss

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Seasonal Amuse-Bouche

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Cep Cooked in Brioche

Cep smoked with pine needles and cooked in a brioche, accompanied by a cep velouté with old Barolo, and roasted mushrooms with Jabugo ham and walnut oil.

Or

Sea Bass with Spider Crab

Sea bass confit with a citrusy Gillardeau oyster tartar and spider crab moelleux, squid ink gnocchi topped with a star anise foam.

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Williams Pear Soufflé

Warm Williams pear soufflé and creamy Caramelia centre, accompanied by a pear sorbet and salted butter crèmeux.

Or

Madagascar Vanilla

Soft cylinders with caramelized puff pastry, topped with a vanilla and pistachio cream, thin crispy tuiles with honey from the Esterel region.

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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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Squid Cannelloni with Crab

Cannelloni garnished with a crab and cauliflower crèmeux, curry and tarragon flavours, topped with track head fish tempura style and Dubarry velouté.

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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.

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Baba with Grapes from Barbossi Estate

Small baba flavored with cinnamon, iced grape soup and vine-leaf sorbet

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Minted Black Fruits

Linzer biscuit topped with a mint crèmeux, accompanied by blueberries, blackberries and mint flavoured black fruits sorbet.

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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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Cep Cooked in Brioche

Cep smoked with pine needles and cooked in a brioche, accompanied by a cep velouté with old Barolo, and roasted mushrooms with Jabugo ham and walnut oil.

Or

Frogs with Watercress

Watercress velouté with hazelnut butter topped with breaded frogs legs, garlic mousseline and crunchy parsley thighs.

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Mimosa Granité

Soft tangerine topped with a champagne and Cointreau granité, vanilla foam.

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Sole

Sole fillets garnished with fresh truffles and tarragon leaves, glazed with a truffled Bintje velouté and small quenelles with fresh herbs.

Or

Southwestern Sweetbreads (for 2 guests)

Tatin of sweetbreads with caramelised apples, served with just fried mini-endives, beetroot and an Arbois wine sauce.

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Selection of Cheeses

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

Or

Baba with Grapes from Barbossi Estate

Small baba flavored with cinnamon, iced grape soup and vine-leaf sorbet.

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Williams Pear Soufflé

Warm Williams pear soufflé and creamy Caramelia centre, accompanied by a pear sorbet and salted butter crèmeux.

Or

Minted Black Fruits

Linzer biscuit topped with a mint crèmeux, accompanied by blueberries, blackberries and mint flavoured black fruits sorbet.

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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)