



LE BISTROT DE L'OASIS  
COLLECTION BARBOSSI

STARTERS

Royal roasted langoustine, organic pickled vegetables from Domaine de Barbossi	18 €
Organic mimosa egg from our garden, pan-fried forest mushrooms and its cream, butter bread crisps	16 €
Pumpkin cream, foie gras pieces and dried fruits	15 €
Rabbit terrine with candied lemon and pistachios, dried fruits with homemade 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 olives tapenade fougasses	8 €

MAIN COURSES

Squid strips in soubressade oil, white beans and autumn vegetables	26 €
Rainbow trout from Auribeau-sur-Siagne in a herb crust from our garden, barley risotto with tandoori flavors	22 €
Fish, shellfish and crustacean soup potatoes and saffron rust	28 €
Confit duck parmentier, leeks and potatoes, homemade full-bodied juice	25 €
Roasted veal with hazelnut, pumpkin in two ways and roasted figs in a sweet-sour juice	29 €
Pigeon and foie gras pie, confites tights by ourselves cabbage kale with pan-fried mushroom	39 €
Lamb shoulder from the Adrets confit for 12 hours, provençal flavoured juice <i>(Served for 2 guests - price per guest)</i>	34 €

DESSERTS

Raspberry chocolate sphere and avocado candy	10 €
Fresh fig cheesecake, chestnut cream and Spéculoos cookies	10 €
The Rocher almond praline heart and milky chocolate	10 €
Floating island revisited with caramel pear	10 €



LE BISTROT DE L'OASIS  
COLLECTION BARBOSSI

BISTROT MENU

Organic mimosa egg from our garden,  
pan-fried forest mushrooms and its cream,  
butter bread crisps

Or

Pumpkin cream, foie gras pieces  
and dried fruits

\* \* \* \* \*

Rainbow trout from Auribeau-sur-Siagne  
in a herb crust from our garden,  
barley risotto with tandoori flavors

Or

Confit duck parmentier, leeks and potatoes,  
homemade full-bodied juice

\* \* \* \* \*

Fresh fig cheesecake,  
chestnut cream and Spéculoos cookies  
Or  
Floating island revisited with caramel pear

33 € PER PERSON, DRINKS NOT INCLUDED

GOURMAND MENU

Royal roasted langoustine, organic pickled  
vegetables from Domaine de Barbossi

\* \* \* \* \*

Fish, shellfish and crustacean soup  
potatoes and saffron rust

\* \* \* \* \*

Roasted veal with hazelnut, pumpkin in two ways  
and roasted figs in a sweet-sour juice

\* \* \* \* \*

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