



VISTA — SUMMER LUNCHES —

Far from the hustle and bustle of summer, in the shade of the reeds, a cool breeze blows by the Vista. Our summer lunches feature a selection of classic, fresh and delectable dishes presented with all the elegance of French service.

**YOU CAN ALSO FIND OUR SLIMMING
DISHERS ON OUR PLANNER**



SUMMER LUNCHES

LIGHT BITES

Chickpea fries - €13

Soft bottarga on croutons - €22

Tin of sardines, semi-salted butter and toasted bread - €24

Jamón Iberico de Bellota, pan con tomate - €49

Gougères with ewe's milk cheese - €16

Fried anchovies and anemones, aioli sauce - €22

Provençal thoionade, raw vegetables - €19

Fresh goat's cheese with olive oil and savory - €16

Broccoli guacamole, polenta chips - €15

Thin tartlets, artichoke gribiche, caviar - €79

Petrossian caviar, blinis and fresh cream 50g - €199

Petrossian caviar, blinis and fresh cream 125g - €495

RAW DISHES

Marinated amberjack, fennel
and "Douce Méditerranée" oil - €36

Beef fillet tartare to your liking with mesclun
and French fries - €62

Ceviche of red tuna, avocado, ginger, and caviar - €159

SALADS

Caesar salad, grilled chicken breast,
pancetta and Parmesan - €33

Lily of the Valley's salad, quinoa, seasonal
vegetables and herbs seasoning - €30

Pugliese burrata, marinated squash, raisins, seed
praline - €29

Arugula, artichoke, chanterelle and fig salad,
fresh goat cheese from Collobrières,
truffle vinaigrette - €39

Lobster mayonnaise, celery remoulade, tarragon,
pear and walnuts. - €98

SANDWICHES

Club sandwich LOTV, French fries - €36
Roasted chicken, bacon, tomato, lettuce, mayonnaise

Vista Burger, French fries - €37
*Beef, cheddar, bacon, salad, tomato, onions, pickles,
mustard sauce*

Large buckwheat blini, fresh cheese - €43
Poached egg, smoked salmon



VISTA

SUMMER LUNCHES

MAINS COURSES

Provençale einkorn risotto, mushrooms in herb butter with cuttlefish and guanciale - €46

Saffron pumpkin gnocchi, goat blue cheese, crispy sage - €39

Pan-seared tuna belly, devil's sauce, eggplant caviar and waffle fried chips - €46

Free-range chicken, albufera sauce, stuffed Cévennes sweet onion - €49

CLASSICS

Mediterranean wild fish, Provençal ravigote sauce, garnish of the day - €16/100g

Sisteron lamb shoulder braised with savory, side of the day - €112

Fillet of beef in pepper sauce, flambéed in cognac, Mireille potatoes - €68

SIDES

Mashed potatoes - €12

French Fries - €12

Garnish of the day - €15

Mesclun salad - €12

Mixed salad - €15

Provence vegetables - €15

CHEESES & DESSERTS

ICE-CREAMS

Red fruits vacherin - €21

Liègeois chocolate - €21

Sundae caramel and peanut - €21

Lemon sorbet, Altius Grey Goose vodka - €28

FROSTED FRUITS

Victoria pineapple - €32

Passion fruit - €22

CLASSIC

Selection of cheeses, fennel confit, mixed salad - €22

Dame Blanche (to share) - €39

XXL vanilla and pecan éclair, caramel ice-cream (to share) - €39

Madagascar vanilla mille-feuille - €21

Red fruit platter, whipped cream - €27

*All prices include VAT



WELLNESS LUXURY HOTEL

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