



WELLNESS LUXURY HOTEL

FESTIVE LUNCH

ROASTER NEW YEAR'S DAY MENU



WELLNESS LUXURY HOTEL

On Thursday, January 1st, 2026,
the Vista restaurant will be offering a unique lunchtime concept,
with a festive version of the Sunday Roast.

Enjoy the company of family and friends around the table,
and delight in classic dishes prepared for the occasion.



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STARTERS

6 GILLARDEAU OYSTERS, RYE BREAD AND BORDIER BUTTER - €31

PÂTÉ EN CROÛTE RICHELIEU, MIXED-LEAF SALAD AND PICKLES - €34

**DUCK FOIE GRAS TERRINE, TOASTED BRIOCHE,
QUINCE CONDIMENT - €36**

**SCRAMBLED EGG WITH TRUFFLE, AGED COMTÉ
AND BREAD DIPPERS WITH GRAVY - €56**

SOUP, LENTILS, WARM FOIE GRAS AND TRUFFLE - €62

**SCALLOP CARPACCIO WITH BLACK TRUFFLE
AND GRENOBLOISE SAUCE - €68**

**CAESAR SALAD WITH GRILLED LOBSTER, AVOCADO,
QUAIL EGG, PANCETTA AND PARMESAN - €98**

**CENTER-CUT SMOKED SALMON FILLET, GRILLED ROSEVAL POTATO CONFIT,
SOUR CREAM WITH HORSERADISH - €49**

CAVIAR ROLL, AVOCADO, SMOKED SALMON - €98

JAMÓN IBERICO DE BELLOTA, PAN CON TOMATE - €49

All prices include VAT



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MAINS

**ROAST CHICKEN, MASHED POTATO
AND A FULL-FLAVORED TRUFFLE GRAVY**
SINGLE PORTION - €95 / WHOLE - €190

**SISTERON LAMB SHOULDER BRAISED WITH SAVORY,
SIDE OF THE DAY**
SINGLE PORTION - €60 / WHOLE - €115

BEEF ROSSINI, FOIE GRAS, TRUFFLE AND ANNA POTATOES - €98

**GRILLED WILD-CAUGHT FISH, BEURRE BLANC SAUCE,
SIDE OF THE DAY - €16/100g**
CAVIAR SUPPLEMENT 10G - €49

SCALLOP STEW WITH VEGETABLES AND CAVIAR - €98

**SLOW-COOKED TURBOT FILLET, VEGETABLES, STEAMED POTATOES,
HOLLANDAISE SAUCE - €78**

SHELLFISH RAVIOLI WITH WILD MUSHROOMS, CHESTNUT JUS - €72

**RISOTTO WITH BLACK TRUFFLE, PARMESAN CRISP
AND CHICKEN GRAVY - €59**

**BROCCOLI COOKED FROM STEM TO TIP, BLACK TRUFFLE,
SABAYON SAUCE WITH HAZELNUT BUTTER - €59**

All prices include VAT



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CHEESES

SELECTION OF CHEESES,
TOMATO JELLY AND MIXED SALAD - €22

MONT D'OR (TO BE EATEN WITH A SPOON) - €23

DESSERTS

ICE-CREAM SUNDAE WITH STRACCIATELLA, CHOCOLATE SAUCE,
BROWNIES AND COOKIES - €23

POACHED PEAR WITH TOASTED VANILLA, STREUZEL
AND BUCKWHEAT ICE-CREAM - €23

MILLE-FEUILLE DESSERT PECAN NUT - €25

SAVARIN WITH VANILLA CHANTILLY CREAM SOAKED IN AGED RUM - 27€

CHOCOLATE AND BLACK TRUFFLE SOUFFLÉ - €35

XXL CARAMEL ÉCLAIR, FIOR DI LATTE ICE-CREAM - €39 (€20/portion)

DAME BLANCHE (TO SHARE) - €39

HOMEMADE SORBETS AND ICE-CREAM - €18

All prices include VAT



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**HAPPY
NEW YEAR
2026**
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