



VISTA FALL LUNCHES

Vista celebrates autumn with seasonal lunches. Overlooking the sea or in the comforting warmth of the dining room, the plates take on golden hues and generous aromas, elevated by the elegance of French service and the gentle touch of autumn's first breezes.

LIGHT BITES

Chickpea fries, garlic toum - 15.

Soft bottarga on croutons - 23.

Sardine tin, sea-salted butter and toasted bread - 24.

Wagyu beef cecina, pan con tomate - 49.

Marinated artichokes, anchovy condiment - 18.

Obsiblu prawn fritters, coconut, curry and herb condiment - 26.

Tarama with "Exception Sauvage" oil, crudités and rye crisps - 18.

Fresh goat's cheese, candied grapes and La Bâtie walnuts - 16.

Broccoli guacamole, polenta chips - 16.

Caviar roll, avocado and smoked salmon - 78.

50g caviar, blinis and crème fraîche - 199.

125g caviar, blinis and crème fraîche - 495.

STARTERS

"Bouillabaisse borgne" soup, cappelletti with rouille, poached egg and golden croutons - 29.

Puglian burrata, grilled and marinated broccolis, bottarga - 29.

Scottish smoked salmon, crème fraîche, blinis and lemon - 38.

Puff pastry pissaladière, seared red mullet fillets, Taggiasca olives and smoked anchovies - 33.

RAW DISHES

Marinated amberjack, fennel and lemon, "Douce Méditerranée" oil - 36.

Hand-cut beef fillet tartare, prepared to your liking, mesclun and homemade-style fries - 62.

Delicate bluefin tuna tartare marinated with Var citrus, vinegared Camargue rice, chilli and charred avocado - 39.

Enhance your dish with a 20g quenelle of Petrossian caviar - 62.

SANDWICHES

Club sandwich LOTV - 36.

Chicken, bacon, tomato, egg, lettuce, mayonnaise, French fries

Vista Burger - 37.

Beef, cheddar, bacon, salad, tomato, onion, pickles, mustard sauce, French fries

SALADS

Mesclun with crisp vegetables, sheep's cheese, pear and dried fruits, gourmet vinaigrette - 29.

Caesar salad, grilled chicken breast, pancetta and parmesan - 33.

Lily salad, quinoa, seasonal vegetables and herb condiment - 30.

MAIN COURSES

Grilled scallops, cauliflower cooked from leaf to stem, Colonnata lard and buckwheat - 44.

Farm-raised guinea fowl roasted skin-on, thighs braised in verjus, pan-fried chanterelle mushrooms, mashed potato with olives and marjoram, offal croutons with confit garlic - 52.

Beef fillet flambé with Cognac, pepper sauce, caper-seasoned Anna-style potatoes - 68.

Grilled wild-caught fish, «Îles d'Or» beurre blanc with smoked trout roe - 16. per 100g

Sisteron lamb shoulder braised with savory (to share), daily side - 115.

SIDES

Daily side - 15.

Potato purée - 12.

Potato purée with black truffle - 30.

Fries - 12.

Camargue rice - 12.

Mesclun salad - 12.

Mixed salad - 15.

Provence vegetables - 15.

CHEESES & DESSERTS

Selection of cheeses, tomato jam and mixed salad - 22.

Granny Smith apple and kiwi nage, whipped egg white, apple and shiso sorbet - 20.

Vanilla rice pudding, dulce de leche, fior di latte ice cream - 21.

Spiced poached pear, toasted bread cream, cardamom ice cream - 22.

Warm chocolate and hazelnut cake, pear sorbet - 23.

Dame blanche (to share) - 40.

XXL éclair, Madagascar vanilla and coffee (20. per portion) - 40.

Homemade ice creams and sorbets - 18.

YOU CAN ALSO FIND OUR SLIMMING DISHES ON OUR PLANNER

*All prices are in euros and include VAT