



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.

LIGHT BITES

- Jamón Iberico de Bellota, pan con tomate - €49
- Black truffle gougères - €29
- Soft bottarga on croutons - €22
- Chickpea fries - €13
- Provençal anchoïade, raw vegetables - €19
- Fresh goat's cheese with olive oil and savory - €16
- Petrossian caviar, blinis and fresh cream 50g - €199
- Petrossian caviar, blinis and fresh cream 125g - €495
- Fried anchovies and anemones, light herbs sauce - €22
- Egg with egg, quail egg and caviar - €79
- Tin of sardines, semi-salted butter and toasted bread - €24
- Broccoli guacamole, polenta chips - €15

SANDWICHES

- Club sandwich LOTV, French fries - €36
Grilled chicken, bacon, tomato, lettuce, mayonnaise
- Vista Burger, French fries - €37
Beef, cheddar, bacon, salad, tomato, pickles, mustard sauce
- Large buckwheat blini, fresh cheese - €43
Poached egg, smoked salmon

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, «Exception Sauvage» oil and caviar - €159

CHEESES & DESSERTS

ICE-CREAMS

- Peach Melba - €21
- Liégeois chocolate - €21
- Sundae caramel and peanut - €21
- Lemon sorbet, Altius Grey Goose vodka - €28

FROSTED FRUITS

- Victoria pineapple - €32
- Passion fruit - €22

SALADS

- Caesar salad, grilled chicken breast, pancetta and Parmesan - €33
- Lily of the Valley's salad, quinoa, seasonal vegetables and herbs seasoning - €30
- Arugula salad, purple artichokes, fresh goat's cheese from Collobrières, summer truffle - €39
- Grilled lobster, green beans and samphire, coral vinaigrette, almonds - €98
- Pugliese burrata, Datterino tomatoes, watermelon and tagete - €29

MAINS COURSES

- Risotto of Haute Provence einkorn, saffron, preserved vegetables, ratatouille juice - €39
- Stuffed zucchini flowers, ricotta, mushroom and black truffle - €59
- Grilled octopus tentacles, fennel, saussoun, aioli - €44
- Free-range chicken and mashed potatoes with black truffles, salad with confit legs - €62

CLASSICS

- Mediterranean wild fish, summer vierge sauce, garnish of the day - €16/100g
- Grilled spiny lobster, summer vierge sauce, garnish of the day - €29/100g
- 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
- Black truffle mashed potatoes - €39
- French Fries - €12
- Garnish of the day - €15
- Mesclun salad - €12
- Mixed salad - €15
- Provence vegetables - €15

CLASSIC

- Selection of cheeses, fennel confit, mixed salad - €22
- Dame Blanche (to share) - €39
- XXL coffee éclair with arabica ice cream (to share) - €39
- Madagascan vanilla mille-feuille - €21
- Red fruit platter, whipped cream - €27
- Pastry of the day - €18

YOU CAN ALSO FIND OUR SLIMMING DISHES ON OUR PLANNER

*All prices include VAT