



VISTA

—

SPRING LUNCHES

—

Vista restaurant unveils its spring lunches, an invitation to discover Mediterranean flavors in a bright and convivial atmosphere. Under the rays of sunshine or in the warmth of the dining room, dishes reveal their delights, enhanced by the elegance of French service and the lightness of a spring breeze.

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
- Monacan-style barbajuan - €18
- Lou Saussoun, grilled focaccia - €16
- Fresh goat's cheese with olive oil and savory - €16
- Broccoli guacamole, polenta chips - €16
- Delicate caviar tarts, smoked salmon - €79
- Petrossian caviar 50g, blinis and fresh cream - €199
- Petrossian caviar 125g, blinis and fresh cream - €495

SANDWICHES

- Club sandwich, French fries - €36
Roast chicken, bacon, tomato, egg, lettuce, mayonnaise
- Vista Burger, French fries - €37
Beef, cheddar, bacon, salad, tomato, onion, pickles, mustard sauce
- Pissaladière tart - €29
Cantabrian anchovies, Taggiasca olive, thyme flower, mesclun salad with garlic capons

RAW DISHES

- Marinated amberjack, fennel and "Douce Méditerranée" oil - €36
- Beef tartare sliced to your liking, mesclun salad and traditional French fries - €62
- Smoked salmon, creme fraiche and lemon - €38

SALADS

- Caesar salad, grilled chicken breast, pancetta and Parmesan - €33
- Lily of the Valley's salad, quinoa, seasonal vegetables and herb seasoning - €30

CHEESES & DESSERTS

- Selection of cheeses, fennel confit, mixed salad - €22
- Dame Blanche (to share) - €39
- XXL éclair with popcorn and caramel, corn ice-cream (to share) - €39 (€20 per serving)

STARTERS

- Baby leeks and grilled white asparagus, delicate gribiche sauce, bottarga from Martigues - €31
- Omelet with morels and green asparagus, croûtons, yellow wine and aged Comté cheese sabayon - €39
- Zucchini fritters, zucchini flower, red prawns and a lemon, coral, and marjoram seasoning - €68
- Green Provence asparagus, gremolata, Maltaise sauce - €36

MAIN COURSES

- Burrata di Puglia, roast vegetables with za'atar, sweet and sour sauce with sumac, dried fruit - €29
- Purple artichokes à la barigoule, sautéed squid, capers, wild garlic and crispy lard - €42
- Veal sweetbread vol-au-vent, chicken quenelle, spinach, and morel in jus - €62
- Sautéed piece of farm-raised veal, peas and spring vegetables, gravy - €49

CLASSICS

- Grilled wild-caught fish, Provençal ravigote sauce, side of the day - €16/100g
- Sisteron lamb shoulder braised with savory (to share), side of the day - €112
- Fillet of beef with pepper sauce flambéed in Cognac, potato and shallot mash - €68

SIDES

- Mashed potatoes - €12
- French Fries - €12
- Garnish of the day - €15
- Mesclun salad - €12
- Mixed salad - €15
- Provence vegetables - €15

YOU CAN ALSO FIND OUR SLIMMING DISHES ON OUR PLANNER

*All prices include VAT