



VISTA — SUMMER LUNCHES —

Vista restaurant celebrates summer with its sun-drenched lunches. Overlooking the sea or sheltered from the midday heat, each dish is revealed in a vibrant harmony of colors and tastes, elevated by the elegance of French-style service and the gentle caress of a summer breeze. A luminous interlude, to be savored in the joyful warmth of the season.

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



VISTA

SUMMER LUNCHES

LIGHT BITES

Chickpea fries - €14

Soft bottarga on croutons - €23

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

Shrimp fritters, marjoram, herbs sauce - €26

Tzatzíki, raw vegetables - €16

Fresh goat's cheese with olive oil and sage - €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

RAW DISHES

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

Beef tartare sliced to your liking, mesclun salad
and traditional French fries - €62

Bluefin tuna tartare with coconut milk, ginger, mango,
pickled peppers, and Piedmont hazelnut - €42

STARTERS

Ceps in a golden crumb, fresh goat's cheese,
black figs and arugula, vinaigrette
with honey by Grimaud - €36

Tomato and burrata di Puglia,
scallions, basil pistou - €29

Smoked salmon, crème fraîche, 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

Caesar salad with grilled lobster, avocado,
quail egg, pancetta, and Parmesan - €98

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

Tart with tomatoes - €29
Cantabrian anchovies, Taggiasca olive and basil

*All prices include VAT



VISTA

SUMMER LUNCHES

MAIN COURSES

Runny egg, potato gnocchi, and mushrooms
in herb butter, with a Parmesan sabayon - €39

Einkorn risotto with artichoke, smoked burrata,
marjoram and toasted almonds - €39

Traditional stuffed zucchini and flower,
truffle-infused chicken gravy - €49

Chicken Rossini, Anna potatoes, and
pan-fried foie gras with wilted spinach - €62

CLASSICS

Fillet of beef with pepper sauce flambéed in Cognac,
potato and shallot mash - €68

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 - €115

Grilled local lobster, Provençal ravigote sauce,
side of the day - €31/100g

SIDES

Mashed potatoes - €12

French Fries - €12

Garnish of the day - €15

Mesclun salad - €12

Mixed salad - €15

Provence vegetables - €15

DESSERTS

FROZEN DESSERT CUPS

Strawberry melba - €21

Chocolat Liégeois sundae - €21

Stracciatella, chocolate sauce, cookies - €21

Tropical vacherin - €21

CLASSICS

Dame Blanche (to share) - €39

XXL caramel éclair, fior di latte ice-cream (€20 per person) - €39

Mille-feuille dessert with Madagascar vanilla - €22

Plate of strawberries, Chantilly cream - €27

Peach halves flambéed in Cointreau - €23

CHEESES

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

*All prices include VAT



WELLNESS LUXURY HOTEL

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