



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 - €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, lightly spiced sauce - €26

Anchovy tapenade, radish - €18

Fresh goat's cheese with olive oil and sage - €16

Broccoli guacamole, polenta chips - €16

Caviar roll, avocado, and smoked salmon- €98

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

STARTERS

Ceps in a golden crumb, fresh goat's cheese, mixed salad with quince confit, vinaigrette with honey by Grimaud - €36

Burrata di Puglia, sweet and sour squash, toasted pistachios - €29

Smoked salmon, creme fraiche, blinis, 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

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

RAW DISHES

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

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

Delicate mullet tartare, capers, lemon caviar, bottarga from Martigues, chive oil - €30

MAIN COURSES

Squash velouté with saffron from the Var, roasted squash, crumbled croutons made with aged Comté cheese - €32

Grilled scallops, broccoli cooked from stem to tip, mousseline sauce with hazelnut butter - €42

Provence-style aioli, cod, sea snails in herb butter - €39

Chicken cappelletti pasta with mushrooms, runny egg, ham garnished with chestnut - €41

CLASSICS

Fillet of beef flambéed in Cognac with pepper sauce, potato pancake with sunchoke - €68

Grilled wild-caught fish, beurre blanc sauce - €16/100g

Sisteron lamb shoulder braised with savory (to share), side of the day - €115

SIDES

Mashed potatoes - €12

French Fries - €12

Garnish of the day - €15

Mesclun salad - €12

Mixed salad - €15

Provence vegetables - €15

CHEESES

Selection of cheeses, tomato jelly, and mixed salad - €22

DESSERTS

Dame Blanche (to share) - €39

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

Quince soufflé - €25

Poached pear with toasted vanilla, streuzel, and buckwheat ice-cream - €23

Crisp and creamy coffee-flavored dessert with gavotte biscuit and cascara sorbet - €22

Mont Blanc with Collobrières chestnuts and blackcurrant jelly from Burgundy - €22

Homemade sorbets and ice-creams - €18

YOU CAN ALSO FIND OUR SLIMMING DISHES ON OUR PLANNER

*All prices include VAT