



VISTA

GASTRONOMIC TASTES OF AUTUMN AND GRANDS VINS OF PROVENCE

The chefs at Lily of the Valley invite you to enjoy a unique and refined culinary experience that celebrates the harmony of forests and vineyards. A menu crafted around carefully selected game meats, complemented to perfection by some of the best Provençal red wines, strikes the perfect balance between flavorful dishes and fine flavors from Provence.

Menu - 139€ Excluding beverage
Food & wine pairing menu - 211€
Wine & cocktail package - 72€

COLD STARTER

Game pie - 31€

Bandol Rosé Terrebrune 2015 - 15€

HOT STARTER

**Pheasant and wild mushroom soup, semi-smoked
fillet and chestnuts - 31€**

Côtes de provence blanc Gavoty «Clarendon» 2015 - 18€

MAIN COURSE

Hare à la royale, cardinal puree and roast squash - 59€

VDF Rouge Domaine Les Bèates «Terra d'or» 2008 - 25€

DESSERT

Soufflé with Grand Marnier - 25€

Cocktail Evasion Provençale - 22€

Gin d'Azur, Eau verte de Marseille, Farigoule, Shrub raisin, Tonic Romarin, Orange

Hôtel Lily of the Valley

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