

Le Vistaero

Since 1870, this well-known establishment, once called LE VISTAERO, has kept its reputation throughout the years. Initially, built as a restaurant, the establishment has been able to adapt to changes through the different epochs. At the beginning of last century, this restaurant was transformed into a five room hotel. During the war, LE VISTAERO was destroyed and in the early 50s rebuilt as a hotel-restaurant with 25 rooms. During the years 1986/1987 LE VISTAERO was changed into a place with 68 rooms, and from that day on was re-named the VISTA PALACE HOTEL. However, as the name Vistaero has always been a well-known one in the whole region, it was kept for the gastronomical restaurant. The reputation of this restaurant is tremendous and is an integral part of the Vista Palace Hotel.

Le Vistaero is open 7 days a week round the year from 7:30 to 10:00 pm for dinner (to 10:30 pm in Summer)

Chef des Cuisines, Charles Séméria

After over twenty years cooking in the most beautiful hotels on the Côte d'Azur, La Chèvre d'Or, La Réserve in Beaulieu, Le Grand Hôtel du Cap Ferrat, Le Négresco and Le Royal Riviera, Charles Séméria is now extending his talent in the kitchen of the Vistaero, panoramic restaurant of the Vista Palace Hôtel...

«For each culinary creation I am looking for a just balance between the flavours; a daily quest for good products according to the selection of the local markets». Charles Séméria works out a genuine cooking to highlight Mediterranean products, a cooking bringing forth seasonal Mediterranean fruits and vegetables. This native of the South of France takes over the recipe of our beautiful area adding his personal touch matching his talent and his savoir-faire. No sophisticated cooking, but a culinary style based on local products and fish catch of the day. All the Provence flavours hover over your plate.

Charles Séméria

and the whole Vistaero team wish you to enjoy your meal.

Summer starters

Terrine of duck foie gras, melon, Parma ham, fennel syrup 22 €

Iced seasonal vegetable salad style with lobster pieces and rosemary scented rabbit saddle 16 €

Cuttlefish "à la plancha", marrow blossom fritters, spicy bell pepper pulp 16 €

Fresh and smoked salmon tartar, Aquitaine caviar, peppered socca 24 €

Fish and crustaceans

Monkfish medallion roasted with smoked salt, cep mushrooms and gnocchi in a crustacean sauce 42 €

Steam cooked fillet of sea bass with courgette blossom, olive oil sauce with vegetables 33 €

King shrimp "à la plancha", Roma tomatoes and peaches, sweet almond sauce 33 €

Steam cooked fillet of sea bream and ravioli Niçoise, grated summer truffles 27 €

Meat and poultry

Lamb chops roasted with Bigorre black pork bacon, artichokes and spring onions, garam massala curry sauce 44 €

Guinea fowl breast roasted with marjoram, risotto, girolle mushrooms and parsley flavoured sauce 21 €

Beef fillet tournedos filled with crab meat, crispy vegetables and soya, mango-passion fruit chutney 35 €

Cocotte cooked double veal cutlet, pan cooked seasonal vegetables, aged Balsamic vinegar (2 pers.) 77 €

Selection of three fresh and aged cheeses with three different milks 12 €

Garlic and roquefort croutons, celery sorbet, crispy salad 12 €



“Degustation Menu”

Fresh and smoked salmon tartar, Aquitaine caviar, peppered socca

Steam cooked fillet of sea bass with courgette blossom, olive oil sauce with vegetables

Lamb chop roasted with Bigorre black pork bacon, artichokes and spring onions, garam massala curry sauce

Garlic and roquefort croutons, celery sorbet, crispy salad

Plum-apricot sorbet, cream of candied ginger and chocolate scented puff pastry Mikado

Petits fours

85 €



Pascal Hairabédian, chef pastry, proposes his home made desserts

Plum-apricot sorbet, cream of candied ginger and chocolate scented puff pastry Mikado 12 €

Plain wild strawberries, melon smoothie with vanilla 18 €

Chocolate macarré, square macaroon, with raspberry jam and fresh raspberries 15 €

Strawberry-grapefruit marble iced sorbet served on a hazelnut biscuit, strawberry flavoured crispy biscuit and strawberry-grapefruit salad with Grand Marnier liquor 14 €

Warm black currant soufflé and mascarpone sorbet 16 €



Our meal formula within the to-day's selection
58 €

Starter, Main Course (fish or meat), Cheese or Dessert

According to the products available each day on the market, our Chef proposes

The Simmental beef is born, raised and slaughtered in Germany

The lamb is born, raised and slaughtered in France

The veal is born, raised and slaughtered in France

The black Bigorre pork is born, raised and slaughtered in France

Prices in euro, tax and service