

« A la carte » Summer Restaurant La Corniche

Starters

Marinated salmon , dill sauce	12 €	
Terrine of rabbit with hazelnuts, mango-passion fruit chutney	10 €	
The traditional gazpacho and its garnishes	8 €	●
Melon with Parma ham	15 €	●
The classic tomato mozzarella salad	12 €	●

Salads

The Exotic : Soya sprouts, poultry, shrimp, pineapple, coriander and sesame

The Italian : Parma ham, bell pepper, grilled artichokes, parmesan shavings

Niçoise salad : Seasonal raw vegetables, tuna fish, anchovies and black olives

Azur : Octopus, squids, shrimps, tomato vinaigrette

Mixed salad : tomato, mixed salad “ mesclun”, spring onions and olives 8 €

The salads can be served as starter (12 €) or as main course (20 €)

Sandwiches and pasta

Panini, Parma ham, tomato and mozzarella with basil	16 €	●
Vista club sandwich	18 €	●
Classic hamburger or crispy fish sandwich	16 €	●
Tagliatelles with shrimp provençale	20 €	
Penne all'arrabbiata	16 €	

Main courses

Fillet of sea bream ,, à la plancha“	25 €	
Grilled fillet of tuna with sesame seed crust, soya sauce, wasabi and preserved ginger	20 €	
Frito Misto, tartar sauce and spicy salsa sauce	22 €	●
Simmental beef entrecôte	25 €	
Chicken tajine with apricots, minted couscous	22 €	
Tartar steak served with herb potatoes	20 €	

The main courses are served with wok sautéed mixed vegetables or herb potatoes

Desserts

Apricot clafoutis with a pistachio flavoured chantilly	8 €	
Saint-Honoré with fresh raspberries	10 €	
Creamy dark chocolate mousse, surprise with vervain flavour	8 €	
Selection of ice creams and sorbets, citrus meringue	8 €	●
Selection of seasonal red fruits and berries	12 €	●

● Signifies, dishes that can be served on the pool deck

12:30 p.m. – 5:00 p.m.

Our prices are in euro, taxes and service included

Our Simmental beef is raised in Bavaria/Germany



Wine list

White Wines

2004	Côte Tariquet – Domaine du Tariquet	Côtes de Gascogne	(75 cl)	35 €
2005	Champ du Sesterce – Domaine du Deffends	Coteaux Varois	(75 cl)	38 €
2004	Château de la Roche «Cuvée Joséphine»- Sylvos	Val de Loire	(75 cl)	40 €
2003	Clos Mireille «Blanc de Blancs» - Domaine Ott	Côtes de Provence	(75 cl)	65 €
2004	Château de Berne « Terre de Berne » – Fritz	Côtes de Provence	(37,5 cl)	19 €
2003	Clos Bernarde « Blanc de Blancs » - Meulnard	Côtes de Provence	(37,5 cl)	27 €

Rosé Wines

2004	Château Jasson « Cuvée Eléonore»	Côtes de Provence	(75 cl)	38 €
2004	Château Font du Broc - Massa	Côtes de Provence	(75 cl)	40 €
2004	Bastide de St Jean – Henry	Côtes de Provence	(75 cl)	45 €
2001	Château de Selle – Domaine Ott	Côtes de Provence	(75 cl)	65 €
2003	Château de Berne « Cuvée Spéciale » Fritz	Côtes de Provence	(37,5 cl)	19 €
2003	Clos de la Bernarde - Meulnard	Côtes de Provence	(37,5 cl)	27 €

Red Wines

2005	Clos du Bécassier – Domaine de Deffends	Coteaux Varois	(75 cl)	38 €
2001	Château Font du Broc - Massa	Côtes de Provence	(75 cl)	60 €
2002	Château de Berne « Cuvée Spéciale » - Fritz	Côtes de Provence	(37,5 cl)	22 €
2000	Clos Bernarde – Meulnard	Côtes de Provence	(37,5 cl)	27 €
	Verre de vin/wine by the glass/Glas Wein		(15 cl)	10 €

Champagne

Charles Le Bel	(75 cl)	60 €
Deutz	(75 cl)	75 €
Glass of Charles Le Bel Brut Champagne	(12 cl)	15 €
Glass of Champagne Billecart Salmon Rosé	(12 cl)	20 €

Our wine list from the gastronomical restaurant Le Vistaero is also available for a larger selection of wines and Champagnes

Mineral Water and Softs

Evian	(75 cl)	6 €
Badoit	(75 cl)	6 €
San Pellegrino	(75 cl)	6 €
Coca Cola		5 €
Coca Cola light		5 €
Orangina		5 €
Nestea peach		5 €
Gini		5 €
San Bitter		5 €
Organic Fruit Juices, Alain Milliat's Selection (White Peach, Yellow Peach, Raspberry, Strawberry, Mangoo, Summer Pear, Apple, Apricot, Carrot)		7 €
Beer (Heineken, 1664, Carlsberg) – Draught		5,50 €
Panaché		5,50 €