

STARTERS



Minced octopus marinated in lime, 32€

creamy chickpeas with caraway, spiced condiment and fresh coriander

Scottish salmon lightly smoked in-house, 28€

candied vegetables « à la niçoise » and crunchy courgettes

Diced sea bream and lobster*, 37€

creamy broccoli, French dressing with shellfish and fresh herbs

Duck foie gras terrine, 32€

Muscat Beaumes de Venise jelly, crunchy vegetables and pickles

Royal tomato platter, 21€

heritage tomatoes with Pedro Ximénez vinegar, basil emulsion

*homarus americanus

FISHES



Semi-raw and cooked salmon with fresh sorrel, 35€

grilled basmati rice

Steamed cod in seaweed 42€

small vegetable minestrone, salicornes

John-Dory fillets à la plancha, 46€

candied violet aubergines, tomato butter

Whole grilled sole, olive oil sauce, 105€

mousseline potatoes

(to share between 2 people - depending on the catch of the day)

VEGETARIAN RECIPE



Pan fried girolle mushrooms in yellow wine, 29€

sugar peas and sweet onion cream

MEAT



Roasted leg of lamb from our regions, sliced in front of you, 40€
« Maison Rostang » potato gratin

Pan fried quasi of veal, 42€
ravioles « à la provençale », reduced juice with black olives from Nyons

Salers beef tartare seasoned to your taste, 35€
fries and mesclun salad

Beef tenderloin flambéed in front of you, 43€
Malabar pepper sauce, darphin potato with parsley

SALAD AND CHEESES



Mesclun salad mix seasoned to your taste, 13€
olive oil from Baux de Provence, sherry or balsamic vinegar

Platter of matured cheeses from our regions 18€

DESSERTS



Crêpes Suzette flambéed with Grand Marnier 18€

Chocolate bar with crispy cocoa biscuit, 18€
whipped cream with mascarpone

Rum baba, 18€
« homemade » citrus punch, vanilla whipped cream

**Iced dessert with citrus from Provence,
thyme and hazelnut shortbread 18€**

Fresh strawberries and raspberries with hibiscus flower, 18€
pistachio blancmange

Peach granita infused in fresh verbena, 18€
almond biscuit

Gourmet coffee or tea 18€

TRAIN BLEU MENU 110€



Pan fried girolle mushrooms in yellow wine,
sugar peas and sweet onion cream



Duck foie gras terrine,
Muscat Beaumes de Venise jelly, crunchy vegetables and pickles



John-Dory fillet à la plancha,
candied violet aubergines, tomato butter



Lemon granita, pieces of candied Menton lemon



Pan fried quasi of veal,
ravioles « à la provençale », reduced juice with black olives from Nyons



Selection of matured cheeses from our regions



Fresh strawberries and raspberries with hibiscus flower,
pistachio blancmange

*Served for the whole table – lunch service until 2 pm and dinner service until 9 pm
Drinks not included*

FOOD & WINE PAIRING 25€



Let yourself be tempted by our 3 glasses of wines selection (15cl) :

Chablis AOC Domaine George *white*

Lalande de Pomerol AOC Château la Croix Chaigneau *red*

Saint-Joseph Louis AOC Cheze Ro Rée *white or red*

Served with the Train Bleu menu only – price per person

THE TRAVELLER'S MENU 49€



Roasted leg of lamb from the region, sliced in front of you,
« Maison Rostang » potato gratin



Peach granita infused in fresh verbena,
almond biscuit

*Served in 45 minutes - Menu offered to 12 people maximum
Drinks not included*

PLM MENU 65€



Minced octopus marinated in lime,
creamy chickpeas with caraway, spiced condiment and fresh coriander
or

Royal tomato platter,
heritage tomatoes with Pedro Ximénez vinegar, basil emulsion
or

Semi-raw and cooked salmon with fresh sorrel, grilled basmati rice
or

Roasted farmhouse chicken breast,
darphin potato with parsley
or

or

Selection of matured cheeses from our regions
or

Rum baba, « homemade » citrus punch, vanilla whipped cream
or

Peach granita infused with fresh verbena,
almond biscuit

Drinks not included

THE CHILDREN'S MENU 25€ up to 12 years old



Half portion of any main dish on our menu
(excluding beef tenderloin and sole)
or

or

Chocolate tartlet
or

or

Ice cream or sorbet selection
or

or

Fruit juice (20cl made from concentrate) or soft drink (25cl)

*Net prices – Including service of 15% of the price exclusive of tax
Alcohol abuse is dangerous for the health, please consume in moderation
June 2021*