



LE SAINT ESTÈVE  
*Restaurant*

*Julien Le Goff and his executive chef Mathieu Vastel  
are glad to welcome you*

« A la carte »

### Starters

<b>Carabinero prawns</b> Play of textures around the carrot / caviar « Kristal » Kaviari Shell bisque	59€
<b>XXL Ceps Ravioli</b> Candied in a meat juice "Marchand de vin" Roasted Pumpkin / White truffle Raws ceps crispy toast	69€
<b>French Scallops</b> Pan seared with a nuts crust / Squash declination flavoured with safran Scallops juice	75€

### Main courses

<b>Bouillabaisse in the Saint Esteve's way</b> Squid and octopus Saffron potatoes / Fish soup	65€
<b>Roasted sole</b> Héliantis with Kaviari "Kristal" caviar Tripous, samphire and black trumpet	82€
<b>Matured beef fillet</b> "Pot au feu" style Seasoned with mustard seeds Black truffle and beef marrow	75€
<b>Mallard duck</b> Textural play around beets and pears Tarragon butter Full-bodied juice	68€
<b>Hare "à la Royale"</b> Chestnut and corn pastas Beaufort cheese emulsion "A la royale" sauce	89€

### Vegetarian suggestion

<b>Fall Mushrooms risotto...</b> Piedmont Hazelnut foam	62€
<b>Cheese from our selection ...</b>	24€

*Please inform us if you have any allergy or intolerance*

Net prices, service included

Our culinary preparations may contain allergenic products. We have the allergen card at your disposal.  
Beef and lamb are of EU, Argentina, Australia, U.S.A origin.

**Sainte Victoire**

**XXL Ceps Ravioli**

Candied in a meat juice "Marchand de vin"  
Roasted Pumpkin

**Bouillabaisse in the Saint Esteve's way**

Squid and octopus  
Saffron potatoes / Fish soup

**Mallard duck**

Textural play around beets and pears  
Tarragon butter  
Full-bodied juice

**Cheese from our selection. . .**

**Buckwheat chocolate**

Creamy roasted buckwheat and coffee praline  
Guanaja chocolate sorbet

**5 courses 140€**

*The same menu must be taken by all the guest.*

**Signature**

**XXL Ceps Ravioli**

Candied in a meat juice "Marchand de vin"  
Roasted Pumpkin

**French Scallops**

Pan seared with a nuts crust / Squash declination flavoured with safran  
Scallops juice

**Roasted sole**

Héliantis with Kaviari "Kristal" caviar  
Tripous, samphire and black trumpet

**Bouillabaisse in the Saint Esteve's way**

Squid and octopus  
Saffron potatoes / Fish soup

**Mallard duck**

Textural play around beets and pears  
Tarragon butter  
Full-bodied juice

**Cheese from our selection. . .**

**Pear, cinnamon and ginger**

Gingerbread cookie  
Pear/cinnamon confit and ginger whipped cream

**7 courses 190€**

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