

Restaurant
LES LODGES
LA BRASSERIE

Monday to Saturday from 12:00 to 13:45 and Sunday from 19:00 to 20:45

TO SHARE OR NOT

Le Caviar Ossetra from Petrossian (30g)	120 €
Rye "Croustissian" & fresh cream	
The Taramas of Petrossian (100g)	28 €
King crab, sea urchin roe, salmon (rilette), confit Lemon or Nature with rye "Croustissian"	
Ham 100% "Bellota" (80g)	38 €

STARTERS

Veal with tuna sauce	25 €
Slow-cooked veal, Taggiasche olives, croutons, capers, parmesan shavings & tonnato sauce	
Roasted Squash & Lemon Cream	22 €
Crisp endives, marinated grapes & walnuts	
Cauliflower in Different Textures	20 €
Mustard seed pickles & golden croutons	
Parmentier Creamy Soup	14 €
Potatoes & leek, lemon horseradish cream	

SIDE DISHES

Additional charge of €8

Seasonal vegetables
Crunchy potatoes
Green salad
Traditional mashed potatoes

MAIN COURSES

Burger Sainte Victoire	28 €
Dry-aged Galician beef patty, arugula, Sun-dried tomato, pickle, Comté cheese, bacon	
Pasta pesto verde & Brousse du Rove	25 €
Pistachio, mortadella, & basil	
Whole Grilled John Dory	45 €*
Meuniere style, served with melting Potatoes & mushrooms Market fish can change*	
Butcher's cut	38 €*
Crunchy panisse, choron sauce *Price may vary depending on availability	
Octopus & Creamy Corn Purée	32 €
Sweet potato vierge, piquillo peppers, corn & spring onion	
Traditional & Slow Cooked According to the chef's inspiration	35 €

DESSERTS

Delicacies from Les Bricoleurs de Douceurs	14 €
Ask the selection	
"Maison Ravi" ice cream tub 150ml	12 €
Flavors : chocolate, mango, Madagascar vanilla, lemon, strawberry, raspberry Availability depending on supply	
Seasonal fresh fruit plate	15 €
Matured Cheeses from Fanon	5 € / part
choose from our selection	

Children's menu up to 12 years old, main course & dessert for €26
Chicken supreme or Sea bream fillet
&
1 scoop of ice cream

Allergen list available upon request, Meats from France and UE origin, Net prices, service included