

DINNER FROM 7:00 PM TO 9:00 PM



 Najeti Hôtels & Golfs Collection

Gourmet Starters

HOMEMADE FOIE GRAS WITH PROVENCE MUSCAT 23€

Tangy Granny Smith apple, cocoa nib tuile & toasted brioche

✦ **BAKED MUSSELS** 19€
Herbed butter, crispy breadcrumbs & lemon

✦ **PERFECT EGG**  21€
Creamy thyme-infused butternut squash, toasted pine nuts & leek oil

✦ **MINI MUSHROOM PIE**  19€
Rich jus, parsley-sautéed oyster mushrooms & toasted hazelnuts

Inspirations

✦ **SOUTHERN-STYLE BURGER** 28€
Brioche bun, 180g beef steak, Tomme du Champsaur cheese, tomato, grilled onions & quince-rosemary condiment

✦ **PROVENCE-STYLE LAMB NAVARIN** 28€
Fondant potatoes, seasonal vegetables & Taggiasca olives

ANGUS BEEF FLANK STEAK (200G) 32€
Creamy porcini mushroom sauce & potato gratin

✦ **MEDITERRANEAN BOURRIDE** 30€
Cod, John Dory & red mullet, saffron broth, garden vegetables & homemade aioli

SEARED SCALLOPS 38€
Crispy rosemary panisse, purple cauliflower cream & langoustine bisque

✦ **PROVENCE SPELT "RISOTTO"**  25€
Roasted carrots & baby artichokes, lemon-infused brousse cheese & poppy seed cracker

Desserts from Our Pastry Chef

✦ **AUTUMN CREATION** 10€
Caramelised apples, hazelnut crumble, chestnut cream espuma & wild blueberry sorbet

✦ **ROYAL CHOCOLATE** 10€
Hazelnut biscuit, crispy praline & dark chocolate mousse

DESSERTS FROM OUR DISPLAY 10€
Discover our pastry chef's selection

For our half-board guests, dishes marked with a ✦ are included in your package at no extra charge.

Prices include VAT and service