






# le vistamar

**Chef : Benoît Witz and his team**

« Living well, looking good ».

The light and refined cuisine offers a subtle blend of wellness and gastronomy.

## To start...

	<b>“Marinière” shellfish soup</b>	28
	<i>cucumber and kaffir lime</i>	
	<b>Tender local vegetables of the season</b>	36
	<i>truffled dressing</i>	
	<b>Early green asparagus, brown morels</b>	42
	<i>egg “parfait” in cookpot</i>	
	<b>Chilled bonito fish, orange and rosemary “escabèche”</b>	32
	<i>sea garden</i>	
	<b>Mushrooms “Sylvestre”</b>	34
	<i>spelt homemade pasta, spinach</i>	

## Our classics from Hermitage Hotel

	<b>Caviar Oscietre “Kaviari”, 50 gr</b>	155
	<i>blinis and condiments</i>	
	<b>Crusted pie, poultry, “Andignac’s” foie gras</b>	36
	<i>antipasti, violet mustard condiment</i>	
	The Vistamar <b>Bouillabaisse</b> in three services	85
	<i>fried seafood, tartare sauce</i>	
	<i>soup with rockfish, fennel and fritta</i>	
	<i>John Dory, seabass, monkfish, hake, scorpion fish</i>	
	<b>Carnaroli risotto</b>	38
	<i>daily Chef market risotto</i>	

## From the sea

<b>Monkfish in lemon leaves</b> <i>chervil and spider crab</i>	46
<b>Hake with seaweed</b> <i>spicy broth, crisp vegetables</i>	42
<b>Gamberoni from the Genoa gulf</b> <i>basmati rice, coconut sauce</i>	60
<b>Squid from seaboard</b> <i>celery in the ink</i>	40
<b>Blue Lobster “Le Parfait”</b> <i>barigoule of early vegetables with vanilla</i>	98

## To share (for 2 pers.)

<b>Mediterranean John Dory</b> <i>spinach, olives and potato “Tresor”</i>	p.p. 70
<b>Chateaubriand</b> <i>small potatoes and green asparagus, “béarnaise” sauce</i>	p.p. 55
<b>Milk-fed lamb shoulder</b> <i>slowly cooked, cauliflower and broad beans</i>	p.p. 50



Sustainable fishing origin

## Cheeses 24

**Selection of cured and matured cheeses,**  
*mesclun, fruits and marmalade*

## Desserts

**Homemade ice-cream and sorbets** 20  
*Ice-cream and marmelade au "Lait de Rocagel"*

**Signature Soufflés** 24

**Grand Marnier liquor,**  
*citrus and strawberry in an aromatic broth and Tahiti Vanilla ice-cream*

**Raspberry,** *yuzu, basilic and lime*

**Chocolate 70%,** *cacao sorbet, cappuccino sabayon*

**Seasonal fruits** 26

**Strawberry cake "Vistamar"**  
*rose, rhubarb, walnut biscuit*

**Lemon from Menton**  
*candied and iced, meringue*

**Pure origin chocolates** 28

**Ceiba 64% ,** *after eight  
pepper mint granite*

**Jivara 40%** *nuts, coffee and spicy caramel*

**Without remorse** 22

**Fresh seasonal fruits,** *strawberry sorbet, agave syrup*

**Custard cream, passion fruit ,** *light cream, cacao*



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