

A stylized, artistic representation of a fish, possibly a zebrafish, rendered in a dark grey or black color. The fish is positioned centrally and surrounded by several small, dark dots, giving it a sense of movement or a trail.

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...

	Crustaceans velvet soup	28
	<i>lobster caviar</i>	
	Tender local vegetables of the season	36
	<i>truffled dressing</i>	
	Green and white asparagus	42
	<i>Sylvestre mushrooms, "oeuf défait"</i>	
	Yellowtail ceviche from our coast	34
	<i>coffee and cereals</i>	
	Seasonal raviole	32
	<i>vegetal broth</i>	

Our classics from Hermitage Hotel

	Caviar Oscière "Kaviari ", 50 gr	155
	<i>blinis and condiments</i>	
	Crusted pie, poultry, "Andignac 's" foie gras	36
	<i>antipasti, violet mustard condiment</i>	
	The Vistamar Bouillabaisse 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>	
	Carnaroli risotto	38
	<i>daily Chef market risotto</i>	

From the sea

Monkfish in lemon leaves	48
<i>green vegetable, aioli and lime caviar</i>	
Hake with seaweed	42
<i>spicy broth, crisp vegetables</i>	
Gamberoni from the Genoa gulf	60
<i>basmati rice, coconut sauce</i>	
Dentex from the fisherman boat	54
<i>sweet courgette, marin garden</i>	
Blue Lobster “Le Parfait”	98
<i>early carrot, kumquat, vanilla</i>	

To share (for 2 pers.)

Mediterranean John Dory	p.p. 70
<i>spinach, lemon and potato</i>	
Chateaubriand to the fireplace	p.p. 55
<i>small potatoes and green asparagus, “ béarnaise” sauce</i>	
Milk-fed lamb shoulder	p.p. 50
<i>slowly cooked, socca and broad beans</i>	



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

Cherry from our orchard
Verbena cassis

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*

Seasonal menu

78



Vegetables and fruits «Terre de Monaco»

sun condiment

Yellowtail ceviche from our coast

coffee and cereals

Or

Crusted pie, poultry, “Andignac ’s” foie gras

antipasti, violet mustard condiment

Hake with seaweed

spicy broth, crisp vegetables

Or

Milk-fed lamb shoulder

slowly cooked, socca and broad beans

Soufflé Chocolate 70%, cacao sorbet, cappuccino sabayon

Or

Cherry from our orchard, verbena cassis

The gourmand menu

(available only for diner)

140



Vegetables and fruits «Terre de Monaco»

sun condiment



Tender local vegetables of the season

truffled dressing

Dentex from the little boat

sweet courgette, marin garden

Mediterranean John Dory

spinach, lemon and potato

Selection of cured and matured cheeses,

mesclun, fruits and marmalade

Strawberry cake “Vistamar”

rose, rhubarb, walnut biscuit



l e v i s t a m a r

The new formula for exigent gourmets *

59 euros – 59 minutes

“The light and refined cuisine inviting to share”

***A compliment from the chef, to share
Amuse your taste buds***

***From the sea
Or
From the farm
Or
From the garden***



Sweet moment

*A glass of wine at the sommelier's choice,
½ bottle of mineral water and coffee*

**available for lunch from Monday to Friday, except holidays*



le vistamar

Emotion to share for the entire table *



Asparagus "bourgeoise"



Morels from the countryside



Bresse poultry

Time for sweet delicacies



120 €

** available only for dinner*



le vistamar