

The gourmand menu

(available only for diner)

140



Tender local vegetables of the season

truffled dressing

Blue Lobster “Le Parfait”

early carrot, kumquat, vanilla

Chateaubriand to the fireplace

small potatoes and green asparagus, “béarnaise” sauce

Selection of cured and matured cheeses,

mesclun, fruits and marmalade

Strawberry cake “Vistamar”

rose, rhubarb, walnut biscuit



le vistamar