



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.

Cereals, vegetables and fruits «Terre de Monaco»
sun condiment

To start...

Aubergine, caviar and fried <i>fritters, borage</i>	28
Tender local vegetables Greek style <i>vanilla, lemon, turmeric</i>	32
Milk-fed veal tartar <i>avocado, tonnato</i>	34
Heirloom tomato <i>burrata, basil</i>	30
Blue Lobster <i>melon, cherry, almond</i>	98

Our classics from Hermitage Hotel

Caviar Oscière “Kaviari “, 50 gr <i>blinis and condiments</i>	155
Crusted pie, poultry, “Andignac” foie gras <i>antipasti, morello marmalade</i>	36
The bouillabaisse in three services <i>marinated rockfish</i> <i>rockfish soup, crustaceans</i> <i>John Dory, seabass, monkfish, hake, scorpion fish</i>	85

Farm and sea

Seabass from our coast 60
gamberoni, courgette from Nice

Red mullet 48
chickpea nougat, smoked oil

Mediterranean seabream 46
ratatouille style vegetables


Roasted yellow chicken from les Landes 42
cannelloni, mushrooms

To share (for 2 pers.)

Catch of the day p.p. 70
grilled summer vegetables

Chateaubriand to the fireplace p.p. 55
“pomme fleur”, béarnaise sauce

Homemade crustacean pasta p.p. 75
lobster, spiny lobster, gamberoni

 Sustainable fishing origin

*If you suffer from a food allergy or intolerance, please inform our Maître d'hôtel upon placing your order.
All our prices are in Euro*

Cheeses 24

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

Desserts

Homemade ice-cream and sorbets 20
"lait de Rocagel" ice-cream and jam

Signature Soufflés 24

Grand Marnier, *citrus and melon, calisson ice cream*

Almond, *apricot and lavender honey*

Chocolat 70%, *cocoa tonka sorbet, salted caramel*

Seasonal fruits 26

White peach
verbena, pomegranate, aloe vera

Mara des bois strawberry
pavlova, fennel and mascarpone sorbet

Pure origin chocolates 28

Caribbean 66%, *pecan nut
muscovado stracciatella ice cream*

Jivara 40%, *coconut praline
passion fruit and Sichuan pepper*

Without remorse 22

Fresh seasonal fruits, *basil sorbet*

Custard cream, watermelon, *light cream*



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