



# 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.

## Seasonal menu

78



### Vegetables and fruits «Terre de Monaco»

*sun condiment*

#### **Aubergine, caviar and fried**

*fritters, borage*

*Or*

#### **Heirloom tomato**

*burrata, basil*

#### **Red mullet**

*chickpea nougat, smoked oil*

*Or*

#### **Mediterranean seabream**

*Ratatouille style vegetables*

#### **Soufflé Chocolat 70%**

*cacao tonka sorbet, salted caramel*

*Or*

#### **Mara des bois strawberry**

*pavlova, fennel and mascarpone sorbet*

## The gourmand menu

140

### **Tender local vegetables Greek style**

*vanilla, lemon, turmeric*

#### **Seabass from our coast**

*gamberoni, courgette from Nice*

#### **Chateaubriand to the fireplace**

*flower potato, béarnaise sauce*

#### **Selection of cured and matured cheeses,**

*mesclun, fruits and marmalade*

#### **Jivara 40%, coconut praline**

*passion fruit and Sichuan pepper*

*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*



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