

Restaurant Le Patio

Chef Franck Galle

Cuisine Gourmande de Méditerranée



Our Starters

Starter of the day	16.00€
Traditional fish soup	17.00€
Smoked lamb ham with cressini bread and sundried tomato tapenade.	16.00€
Octopus carpaccio, tomatoes, red onion and lemon.	16.00€
Fresh salmon platter, toasted bread	18.00€
Duck liver foie gras, toasted bread and jelly figues, baume de venise.	19.00€

Our Main Courses

Main course of the day	26.00€
Tender veal, sundried lemon, Combawa caviar.	31.00€
Roasted scallops with pesto, red soft potatoes, meat juice.	34.00€
Beef filet with pink peppers and nuts butter.	35.00€

Our Desserts

Ice cream cake of the day and red fruits topping	8.00€
Lemon tart with meringue	9.00€
Crunchy chocolate cake from la tarte tropézienne	9.00€
Provencal cheese platter	11.00€

The fisherman's Basket

Our fish of the day

Price upon arrival

36€ / 42€

Grilled sea bass or bream filet from Mediterranean

800/1000 gr

With vegetable from Provence and rice.

Bleu Lobster, origin europe

The Market Menu 30€

Sea bass tartar and lime

Or

Beef Carpaccio, parmesan cheese

Grilled salmon and wild Provencal herbs

(supl 3.50€)

Or

Marinated chicken farm

Chouquette pastry with cream

Or

Chocolate pastry cake

Little Pitchouns Menu (kids menu) 12€

Fish of the day

Beef steak or chicken

With vegetables, rice or pasta

Dessert and soft drink

Wine of the week

40€

Chateau Sainte
Marguerite rosé

Prestige wine