

Lunch

Starters

SEASONAL TOMATOES AND MOZZARELLA BURRATA	28 €
The real deal burrata, all seasoned with a fruity olive oil	
OCTOPUS AND RELISHES FROM PROVENCE	27 €
Cooked in stock then presented as a carpaccio, with lemon relish confit, capers, tomatoes, rocket and pine nuts	
MEDITERRANEAN BLUEFIN TUNA AND YOUNG SHOOTS	29 €
Grilled on a wood fire and presented like a salad niçoise	
FREE RANGE CHICKEN BREAST AND LITTLE GEM LETTUCE HEART	26 €
Crispy chicken breast Caesar salad style	
ROASTED GAMBAS AND AVOCADO	29 €
Salad, roasted prawns, little gem lettuce heart, avocado and citrus fruits	
SEASONAL VEGETABLES AND DETOX SEEDS	19 €
Cooked and raw vegetables served with a salad of young shoots, and blend of organic seeds and olive oil from the Upper Var	

Linguine

LINGUINE WITH SHELLFISH	32 €
Bathed in Mediterranean seaweed butter	
LINGUINE AND ROCK LOBSTER	28 € the 100g
With tomato, spring onion and a creamy bisque (requires 24-hour notice)	
POTATO GNOCCHI WITH FRESH SEASONAL TRUFFLE	46 €
Creamy parmesan with truffle, crispy parmesan and fresh herbs from the garden	

Fish dishes

MEDITERRANEAN BLUEFIN TUNA 42 €
Hamburger style with grilled vegetables, sea lettuce and pesto
Homemade french fries

Meat dishes

BEEF TARTARE 35 €
Traditional or seasoned with the condiments of a Provençal tartare:
capers, tomato confit, pine nuts and parmesan
Homemade french fries and baby leaf salad

LA PINÈDE'S BURGER 37 €
Traditional served with Homemade french fries

Wood fire grills

Choice of side dishes

FISH OF THE DAY: depending on the fishermen's catch 12 € the 100g
Chive vinaigrette, tomatoes, pine nuts and lemon confit

MEDITERRANEAN SHELLFISHES 43 €
Grilled on a wood fire with garlic, parsley

SELECTED MATURED PRIME RIB (for two) 120 €
Vinaigrette to eat

SPRING CHICKEN 31 €
Cooked flat, slowly, with garden lemons and rosemary from the garden

Side dishes

7 €

Baby leaf salad

Creamy polenta with fresh herbs and parmesan

Homemade french fries

Pan fried seasonal mushrooms

Ratatouille

Verbena flavoured Camargue rice

Desserts

LA PINÈDE'S OWN TARTE TROPÉZIENNE 15 €

FRESH STRAWBERRIES AND RASPBERRIES WITH WHIPPED CREAM 15 €

MILLEFEUILLE VANILLA AND SALTED CARAMEL 15 €

GUANAJA CHOCOLATE CRUNCH 15€

FIG AND COFFEE TARTLET 15 €

« BARBARAC » ICE CREAMS AND SORBETS FROM SAINT-TROPEZ 4 € la boule
Chocolate, pistachio, vanilla, coffee, yogurt, salted caramel, coconut, rhum-raisin,
menthe-chocolat, stracciatella, kinder
strawberry, lemon, raspberry, mango

Service

From 12H30 PM to 2H30 PM
taxes and service included

Our meats are born, raised, and prepared in France.
Our fish and shellfish come from french shores : wild or farmed

Children and Babies Menu

Baby

Puree of organic vegetable of the day 8 €

Starters

Ball of tomato and mozzarella, seasoned with basil pistou 8 €

Vegetable fries 8 €

Main dishes

Selection of side dishes: French fries, rice or seasonal vegetables of the day

Homemade chicken nuggets 15 €

Fish fillet of the day 15 €

Mini beef burger 15 €

Mini chipolata 15 €

Bolognese or ham pasta shells 15 €

Desserts

Chocolate cake 8 €

Strawberries and Chantilly cream 8 €

Fruits compote sprinkled with cookies 8 €

Organic sheep yogurt sprinkled with cookies 8 €

Small donuts with chocolate or raspberry 8 €

« Barbarac » ice cream or sorbet from Saint-Tropez 4 € la boule

Dinner

Starters

SEASONAL TOMATOES AND MOZZARELLA	28 €
The real deal mozzarella, all seasoned with a fruity olive oil	
OCTOPUS AND RELISHES FROM PROVENCE	27 €
Cooked in stock then presented as a carpaccio, with lemon relish confit, capers, tomatoes, rocket and pine nuts	
FRENCH VEAL IN VITELLO TONNATO STYLE	27 €
Fine slice of veal, capers, parmesan and tonnato sauce	
SEA BREAM AND HAZELNUTS	29 €
Lightly marinated in a ceviche, roasted hazelnut, grapefruit, coriander, black garlic and salicorn	
ARTICHOKES FROM PROVENCE AND BIGORRE HAM	25 €
Served warm with slivers of ham, panisse, parmesan and rocket shoots	
SEASONAL VEGETABLES AND DETOX SEEDS	19 €
Cooked and raw vegetables served with a salad of young shoots, and blend of organic seeds and olive oil from the Upper Var	

Linguine and Risotto

LINGUINE AND ROCK LOBSTER	28 € the 100g
With tomato, spring onion and a creamy bisque (requires 24-hour notice)	
VEGETARIAN RISOTTO	25 €
With spirulina and seasonal vegetables	
GOURMET RISOTTO	38 €
With parmesan and mascarpone and seared king prawns, emulsion of a bisque	

Fish and seafood

JOHN DORY FISH FILET « BOUILLABAISSE » As tradition dictates	48 €
RED MULLET & SQUID Flash cooked on the plancha, squid ink risotto	46 €
ROCK LOBSTER Grilled or served cold, with choice of side dish (requires 24-hour notice)	28 € the 100g

Meat dishes

RIB EYE SELECTED STEAK AS A TAGLIATA Grilled then cut into thin slices, with a piquant Italian sauce Homemade french fries	44 €
THE SISTERON LAMB Cannon cooked at low temperature, mashed squash from the garden, seasonal mushrooms in parsley, thyme juice	45 €

Wood fire grills

Choice of side dishes

FISH OF THE DAY: depending on the fishermen's catch Chive vinaigrette, tomatoes, pine nuts and lemon confit	12 € the 100g
CÔTE DE BŒUF MATURÉE SÉLECTION (pour 2 personnes) Vinaigrette à manger	120 €

Side dishes

7 €

Baby leaf salad

Creamy polenta with fresh herbs and parmesan

Homemade french fries

Pan fried seasonal mushrooms

Ratatouille

Verbena flavoured Camargue rice

Desserts

LA PINÈDE'S OWN TARTE TROPÉZIENNE 15 €

LEMON AND STRACCIATELLA MOZZARELLA 15 €

GUANAJA CHOCOLATE CRUNCH 15 €

FIGS AND COFFEE TARTELETTE 15 €

PARIS GIGARO 15 €

« BARBARAC » ICE CREAMS AND SORBETS FROM SAINT-TROPEZ 4 € la boule
Chocolate, pistachio, vanilla, coffee, yogurt, salted caramel, coconut, rhum-raisin,
mint-chocolate, stracciatella, fior di latte, kinder,
strawberry, lemon, raspberry, mango, peach

Service

From 7H30 PM to 9H30 PM
taxes and service included

Our meats are born, raised, and prepared in France.
Our fish and shellfish come from french shores : wild or farmed

Children and Babies Menu

Baby

Puree of organic vegetable of the day 8 €

Starters

Ball of tomato and mozzarella, seasoned with basil pistou 8 €

Vegetable fries 8 €

Main dishes

Selection of side dishes: French fries, rice or seasonal vegetables of the day

Homemade chicken nuggets 15 €

Fish fillet of the day 15 €

Mini beef burger 15 €

Mini chipolata 15 €

Bolognese or ham pasta shells 15 €

Desserts

Chocolate cake 8 €

Strawberries and Chantilly cream 8 €

Fruits compote sprinkled with cookies 8 €

Organic sheep yogurt sprinkled with cookies 8 €

Small donuts with organic Nocciolata 8 €

« Barbarac » ice cream or sorbet from Saint-Tropez 4 € la boule