

LA PINÈDE RESTAURANT

CHEF DE CUISINE - JÉROME FORSCHELET

CHIEF PATISSIER - THIBAULT COMBETTES

HEAD SOMMELIER - ANN LONG

MAÎTRE D'HOTEL - THOMAS BONTOUX

STARTERS

MUSSELS IN BOUILLABAISSE	17€
WHITE ASPARAGUS FROM PROVENCE, BELLOTA HAM, PARMESAN TILES AND PIN NUTS VINAIGRETTE	21€
HIGH SEA MULET CARPACCIO WITH CITRUS, SMOKED OLIVE OIL AND BOTTARGA	17€
ROYALE OF GREEN PEAS, CRISPY LEAKY EGG, FRESH GOAT CHEESE WITH FINE HERBS AND ONION ESPUMA	18€
FROM THE LAND	
CHAROLAIS RIB STEAK MARINATED IN HERBS FROM THE SCRUBLAND, GRAPE MUST MUSTARD, FRESH FRENCH FRIES AND GREEN SALAD	39€
SUPREME OF POULTRY, KUMQUAT AND GREEN SANSHO PEPPER, CAROTTES IN TWO TEXTURES	24€
CANDIED LAMB SHOULDER WITH ZAATAR, UNSTRUCTURED RATATOUILLE	28€
HOME MADE POTATO GNOCCHI IN A PESTO OF NASTURTIUM LEAVES FROM THE GARDEN	24€

FROM THE SEA

OCTOPUS STEW PROVENCAL STYLE, ARTISANAL LINGUINES « MAISON ÉMANA PASTA »	30 €
JOHN DORY FILET, GARLIC AND CHORIZO OIL, GRILLED GREEN ASPARAGUS FROM MALLEMORT	42€
SELECTED FISH IN DUBLIN BAY PRAWN JUICE AND LEMONGRASS FROM THE GARDEN, VEGETABLES FROM OUR PRODUCERS	32€
GRILLED WHOLE FISH AND LOBSTERS (PRE ORDER ADVISED)	
LOBSTER PRICE PER 100GR	32€
SELECTION OF FISH PRICE PER 100GR	22€
SERVED WITH ASSORTED VEGETABLES AND MARJORAM WHITE BUTTER	
CHILDREN'S MENU (CHOICE OF MAIN COURSE AND TWO SCOOPS OF ICE CREAM)	25€
ROASTED SUPREME OF CHICKEN, GRENAILLE POTATOES	
CHAROLAIS MINCED MEAT, HOMEMADE KETCHUP AND FRESH FRENCH FRIES	
FILET OF FIRED FISH AND BABY VEGETABLES	
FRESH LINGUINES « MAISON EMANA PASTA », CHEF'S TOMATO SAUCE	

ASSORTIMENT OF CHEESE

SELECTION FROM TONTONS FROMTONS, PRESQU'ILE DE GIENS	14€
DESSERTS	
THE OLIVE FROM PROVENCE : OUR OLIVE AS AN OPTICAL ILLUSION	20€
THE MAS/CAROON : SUMMER SOFTNESS ALL IN RED	18€
100% CHOCOLATE : A WORLD AROUND CHOCOLATE	20€
REFRESHING CITRUS: FROM THE GARDEN TO THE PLATE	19€