·LE MAS DU·

LANGOUSTIER

PORQUEROLLES

CHEF JEROME FORSCHELET
HEAD SOMMELIER ANN LONG
MAITRE D'HOTEL THOMAS BONTOUX
HEAD GARDENER GAETAN PASQUALETTI

LE MAS DU LANGOUSTIER

STARTERS

Seabass tartare, black figs, smoked oil, sea fennel, herring eggs	22 €
Roasted tomato gaspacho, goat cheese cromesquis from Julien Bertin	16 €
Pesto soup, served warm (vegetarian)	18 €

COUNTRY SIDE

Grilled bull filet, pepper of Madagascar sauce, chinese pepper leaves from the garden, fresh fries	40 €
Roasted duckling filet, porto wine juice, poached grapes, baby spinach leaves	32 €
Pesto soup, served warm (vegetarian), main course portion	24 €

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SEASIDE

Fisherman's basket bourride style, baby vegetables	36 €
Monkfish medallion, shellfish cream and risotto	38 €
Seabass tartare, black figs, smoked oil, sea fennel, herring eggs, fresh fries, salad	40 €

FROM THE GRILL
(arrival of the day, sold whole, by weight)

Served with selected vegetables, marjoram white butter or virgin olive oil with garden lavender

Lobster	32 € per 100 gr
Fish	22 € per 100 gr

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CHILDREN MENU

Choice from: a main course and two scoops of ice cream   25 €

Roasted chicken breast, baby potatoes

Charolais minced beef, homemade ketchup, fresh fries

Fresh linguines from "Emana Pasta", chef's tomato sauce

Fried fish filet, baby vegetables

CHEESE PLATER

Selection of cheeses from "Tontons FROMTON" Giens peninsula   14 €

DESSERTS

Optical illusion of the Olive, black olive ice cream, white chocolate olive shell   19 €

Cocoa pod, creamy Guarana, chocolate cocoa sorbet, thin basil   19 €

Raspberry pavlova, onctuous verbena meringue, raspberry timut pepper sorbet   18 €

One chestnut, tonka chesnut ganache, chestnut praline, caramelized chesnut   18 €

Departure time of the shuttle to the village
14h30 - 15h30 - 17h00 - 18h00

Nets prices in euros. Taxes and service included. Payment : check, cash, credit and debit card