

LUNCH AT LA PINEDE



· LE MAS DU ·
LANGOUSTIER
PORQUEROLLES

EXECUTIVE CHEF JEROME FORSCHELET

PASTRY CHEF JUAN LEIRO

GARDEN CHEF GAETAN PASQUALETTI

LE MAS DU LANGOUSTIER

SPECIAL MENU « 90 YEARS OF LANGOUSTIER »

90 € per person

Cured duck foie gras, seaweed powder and tartare, toasted brioche

Carnaroli risotto with sea fennel butter, sea crayfish salpicon, creamy bisque

Whipped milk chocolate ganache infused with eucalyptus, fine dark chocolate sheet,
Intense cocoa sorbet, eucalyptus gel

STARTERS

Cured duck foie gras, seaweed powder and tartare, toasted brioche	25 €
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Smoked haddock delicacy in two textures, flaked and creamy	19 €
Fennel and citrus condiment	

Green asparagus from Provence, Ferdinand's strawberry virgin sauce with almonds	22 €
Rove goat cheese	

Chef's suggestion	20 €
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Prix nets en euros. Taxes et service compris. Règlements : chèques, espèces et cartes bancaires.



LE MAS DU LANGOUSTIER

FROM THE LAND

Free ranch chicken breast, viennese style with eucalyptus juice, 36 €
Celeriac mousseline and crisps

Deep fried gnocchi, shiitake mushrooms from Serre du Plan « barigoule style” 28 €
Button mushroom puree and juice, “Tonton fromton” Pecorino Shavings

FROM THE SEA

Slow cook monkfish, Carnaroli risotto 43 €
Langoustine bisque, crispy parmesan

Octopus fricassee, squid ink aioli, gently steamed vegetables 39 €
Roasted fish broth with saffron from Domaine des Hyades

GRILLED

(Depending on daily arrival, sold whole and price per weight)

Served with virgin sauce, Carnaroli risotto, and gently steamed vegetables

Sea crayfish 32 € per 100 gr

Fish 22 € per 100 gr

Origine of meats : poultry and foie gras born, raised and slaughtered in France.

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LE MAS DU LANGOUSTIER

CHILDREN MENU

Choice of one mai dish plus two scoops of ice cream 25 €

Breaded monkfish with french fries, vegetables or conchiglionis

Chicken breast with french fries, vegetables or conchiglionis

Conchiglionis with Chef's tomato sauce

CHEESE PLATE

Sélection of cheeses from « Tontons Fromton »

17 €

DESSERTS

Baba with lemongrass from the garden, whipped citrus ganache

18 €

Fresh herbes sorbet

Slowly poached rhubarb, Fontainbleau fromage blanc

18 €

Myrtle berry ice cream, short bread biscuit

Strawberries from Serre du Plan, crispy basil-cented sphere

18 €

Strawberry and basil sorbet

Whipped milk chocolate ganache infused with eucalyptus, fine dark chocolate sheet

19 €

Intense cocoa sorbet, eucalyptus gel

Shuttle departure times from the hotel to the village

2 :30 pm, 3 :30 pm, 5 :00 pm and 6 :00 pm from April 25th to May 11th

2: 30 pm, 3 :30 pm, 4 :30 pm, 5 :30 pm and 6 :30 from Mai 12th to June 29th

Prix nets en euros. Taxes et service compris. Règlements : chèques, espèces et cartes bancaires.

