

TRADITIONAL MENUS | from 34.90 € to 49.90 €

1 <u>CHOOSE YOUR MENU CATEGORY (3 DISHES, ¼ WINE AND COFFEE INCLUDED)</u>

	MENU CATEGORY	MENU RATE PER PERSON				
	« Port-Miou »	34.90€				
Traditional	« Port-Pin »	39.90€				
Menus	« EN-VAU »	44.90€				
	« CAP CANAILLE »	49.90€				

2 <u>CHOOSE YOUR MENU NUMBER WITHIN THE TARIFF CATEGORY</u>

- 3 CHOOSE YOUR SHARED APPETIZER, MAIN COURSE, AND DESSERT FOR THE GROUP FOR FLUIDITY IN THE RESTAURANT, UNIQUE CHOICE OF DISHES
- 4 <u>CHOOSE YOUR SUPPLEMENTS AS NEEDED</u>



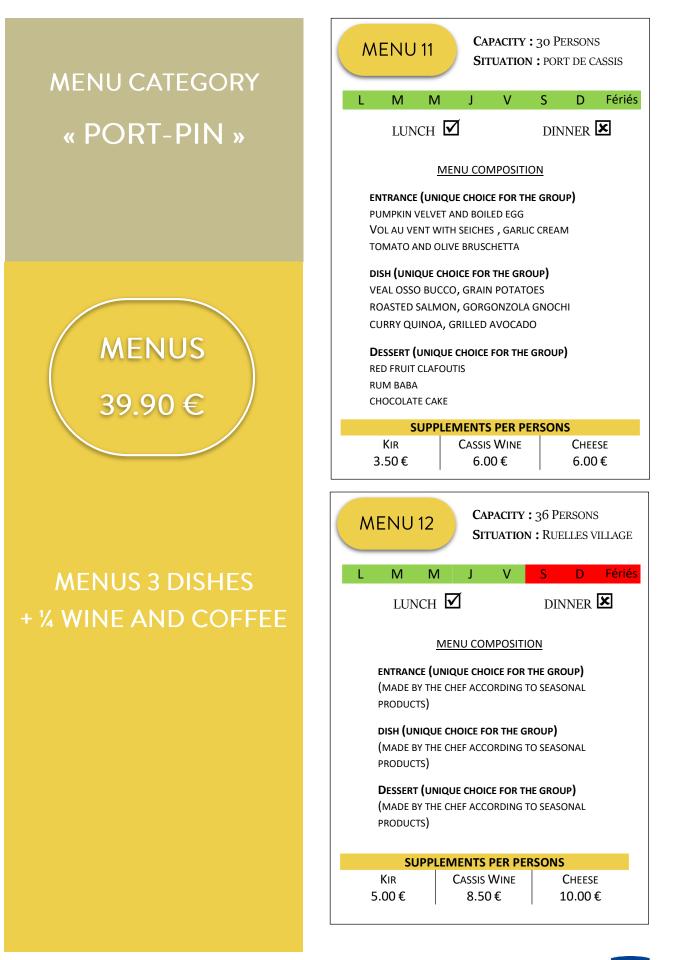




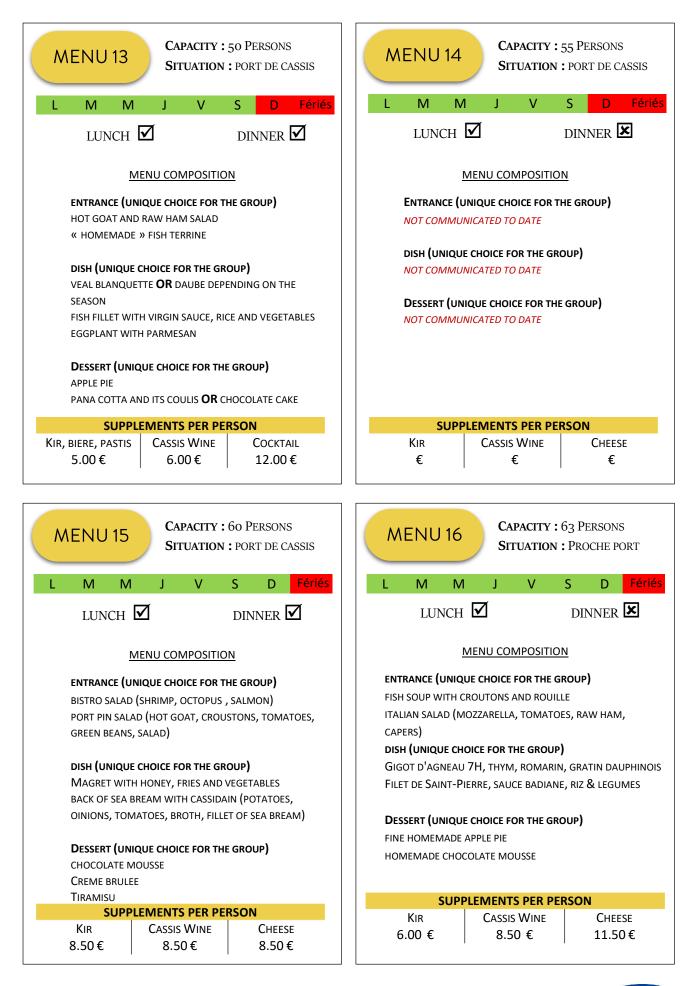


MENU 3		a : 63 Persons In : Proche port	N	1enu	4			65 PERS : PROCH	
L M M	J V	S <mark>D Fériés</mark>	L	М	Μ	J	V	S	D Férie
LUNCH	\checkmark	DINNER 🗵		LUNC	т 🗹			DINNE	R 🗹
<u>I</u>	MENU COMPOSIT	<u>10N</u>			MEI	NU COMP	OSITIO	N	
ENTRANCE SARDINE PIS NICE SALAD		ENTRANCE (UNIQUE CHOICE FOR THE GROUP) PORT PIN SALAD (HOT GOAT, CROUSTONS, TOMATOES, GREEN BEANS, SALAD)							
VEAL ROTI V		E GROUP) RBS, GRATIN DAUPHINOIS GIN SAUCE, RICE AND		ROAST		CHOICE FO YE , FRIES A TFEED		-	i
HOMEMAD	S J NIQUE CHOICE FO I E CHOCOLATE MOU E APPLE TART			TIRAN CHOCO	•		E FOR T	HE GROU	Ρ)
				9	UPPLE	MENTS P	PER PE	RSON	
Kir	CASSIS WINE 8.50 €	PERSON CHEESE 11.50€		Kir 5.00 €		Cassis W 8.50			CHEESE 1.50€
6.00 €	0.50 €	11.50 €							
6.00 €	Сарасіту	7:90 PERSONS N:PROCHE PORT	M	IENU	6			120 Per : Villac	
	Сарасіту	7:90 PERSONS	M	NENU M	6 M	SITUA		: VILLAC	
MENU 5	CAPACITY SITUATIO	7 : 90 PERSONS N : PROCHE PORT		М		SITUA	ATION V	: VILLAC	GE D Férié
MENU 5 L M M LUNCH	CAPACITY SITUATIO	Y : 90 PERSONS N : PROCHE PORT S D Fériés DINNER ☑		M LUNC	м сн 🗹	SITUA	ATION V	: VILLAC S I DINNE	GE D Férié R 🗹
MENU 5 L M M LUNCH	CAPACITY SITUATIO	Y : 90 PERSONS N : PROCHE PORT S D Fériés DINNER ☑ 10N		M LUNC	M CH 🗹 PIECE D	SITUA	V E OBL	: VILLAC S DINNE IGATOIF	GE D Férié R 🗹
MENU 5 L M M LUNCH ENTRANCE (UNIQU ROMAN SALAD (SA SELL FILLETS, TART SQUID FRINKS, TAP	CAPACITY SITUATIO	Y : 90 PERSONS N : PROCHE PORT S D Fériés DINNER ☑ ION E GROUP) MOZZA, BASIL)	E	M LUNC I NTRANCE GOAT AND	M TH I PIECE D MEI (UNIQUI HONEY F MOZZARE	SITU/	E OBLI OSITIO OR THE , PROVE	S I DINNE IGATOIR S GROUP) ENCAL ME	GE D Férié R 🗹 RE
MENU 5	CAPACITY SITUATIO	Y : 90 PERSONS N : PROCHE PORT DINNER ☑ UINNER ☑ UNNER ☑ UNNER III HON E GROUP) MOZZA, BASIL)	L E G T P P S	M LUNC I NTRANCE GOAT AND OMATO N ROVENCA DISH (UNIG OULTRY S EAFASS FI	M CH PIECE D MEI (UNIQUI HONEY F AOZZARE L VEGETA QUE CHO UPREME, LLET, BAS	SITUA J IDENTIT NU COMP E CHOICE F COLILLETTE, LLA WITH F	E OBL OSITIO OR THE PROVE PISTOU MESCLU I JUICEA	S I DINNE IGATOIF S GROUP) SNCAL ME JN JN JP) AND ITS G	GE D Férié R 2 E SCLUN
MENU 5	CAPACITY SITUATIO	Y: 90 PERSONS N: PROCHE PORT S D DINNER ✓ TION GROUP) MOZZA, BASIL) UP) EE OR FRIES PASTA OR CE GROUP)	E G T P S V U E F	M LUNC D D D D D D D D D D D D D D D D D D D	M TH M PIECE D MEI (UNIQUE HONEY F AOZZARE L VEGETA QUE CHO UPREME, LLET, BAS E SAUTE V UNIQUE CHO UNIQUE CHO UNIQUE CHO	SITUA J IDENTIT NU COMP E CHOICE F COLILLETTE, LLA WITH F ABLE TATI, ICE FOR TH , CORSICAN SMATI RICE	E OBLI OSITIO OR THE PISTOU MESCLU I JUICEA AND W S R THE C DN FRUI	SROUP) T COULIS	GE D Férié R 2 SCLUN RATIN NE SAUCE
MENU 5	CAPACITY SITUATIO	 Y: 90 PERSONS N: PROCHE PORT S D Fériés DINNER ✓ ION E GROUP) MOZZA, BASIL) UP) CE OR FRIES PASTA OR CE GROUP) ICE 	E G T P S V U E F	M LUNC I NTRANCE GOAT AND OMATO N ROVENCA DISH (UNIC OULTRY S EAFASS FI PEGETABLI DESSERT (PANNA CC ASPBERR'	M CH M PIECE D MEI (UNIQUE HONEY F AOZZARE L VEGETA QUE CHO UPREME, LLET, BAS SUPPLE	SITUA J J J J CONDENTITI NU COMP E CHOICE F COULLETTE, LLA WITH F ABLE TATI, ICE FOR TH , CORSICAN SMATI RICE WITH SPICE CHOICE FO ITS PASSIC GUE TARTLE MENTS P	E OBLI OSITIO OR THE PROVE PISTOU MESCLU I JUICEA AND W S R THE C DN FRUI T OR FI	SROUP) T COULIS NEROUP)	GE D Férié R 🗹 RE SCLUN RATIN RE SAUCE
MENU 5	CAPACITY SITUATIO	 Y: 90 PERSONS N: PROCHE PORT S D Fériés DINNER ✓ ION E GROUP) MOZZA, BASIL) UP) CE OR FRIES PASTA OR CE GROUP) ICE 	L E G T P S V V L F R	M LUNC I NTRANCE GOAT AND OMATO N ROVENCA DISH (UNIC OULTRY S EAFASS FI PEGETABLI DESSERT (PANNA CC ASPBERR'	M CH M PIECE D MEI (UNIQUE HONEY F AOZZARE L VEGETA QUE CHO UPREME, LLET, BAS SUPPLE	SITUA J IDENTIT NU COMP E CHOICE F COLILLETTE, LLA WITH F ABLE TATI, ICE FOR TH , CORSICAN SMATI RICE WITH SPICE CHOICE FO ITS PASSIC GUE TARTLE	E OBLI OSITIO OR THE PROVE PISTOU MESCLU I JUICEA AND W S R THE C DN FRUI T OR FI	: VILLAC S DINNE IGATOIF N GROUP) SNCAL ME JN JN JN JN JN JN JN JN JN SNCAL ME SNCAL ME	GE D Férié R 🗹 RE SCLUN RATIN RE SAUCE











MENU 17	MENU 17 CAPACITY : 90 PERSONS SITUATION : PROCHE PORT						MENU 18 Capacity : 120 Persons Situation : Village							
L M M	J V	S	D	Fériés		L M M J V S D F								
LUNCH	\checkmark	DINI	NER E	Z			LUNC	сн 🗹			DIN	ver G	Z	
<u>N</u>	MENU COMPOSITION						1	PIECE I	O'IDEN]	LITE OF	BLIGAT	OIRE		
ENTRANCE (UNIQUE CI		OUP)						ME	NU COM	MPOSIT	ION			
HOMEMADE FISH SOUP WITH CROUTONS FRITO MIXTO (SQUID, OCTOPUS IN TEMPURA TARTAR SAUCE) TOMATO CARPACCIO MOZZA BURRATA, BASIL, OLIVE OIL						ENTRANCE (UNIQUE CHOICE FOR THE GROUP) CRISPY GOAT AND MESCLUN CHAPS TUNA CARPACCIO WITH CITRUS								
DISH (UNIQUE CHOICE	DISH (UNIQUE CHOICE FOR THE GROUP)					VEGETABLE TATIN								
PROVENCAL DAUBE (BEEF IN SAUCE) AND PASTA						DISH (UNIQUE CHOICE FOR THE GROUP)								
FRESH BREAM FILLET, WITH RICE OR FRIES						SUPREME OF FARM FOWL, FOREST SAUCE AND POLENTA							ENTA	
LINGUINE OR GNOCHI WITH OCTOPUS AND CUTTLET IN PERSILLADE						COD BAIN, SAFFRON AND RICE SAUCE VEGETARIAN LASAGNA								
DESSERT (UNIQUE CHOICE FOR THE GROUP) TATIN TART WITH FRESH CREAM						DESSERT (UNIQUE CHOICE FOR THE GROUP)								
ICE CREAM 2 BALLS OF YOUR CHOISE						LEMON MERINGUEE TARTLET RED FRUIT CHARLOTTE								
PANNA COTTA WITH RED FRUITS						TIRAMISU COFFEE								
SUPP	LEMENTS PER	PERSON	I			SUPPLEMENTS PER PERSON								
Kir	CASSIS WINE		CHEES	Ε			Kir		CASSIS	WINE		Снее	SE	
7.00€	8.50€		7.00	€			6.00€		7.0	0€		7.00	€	

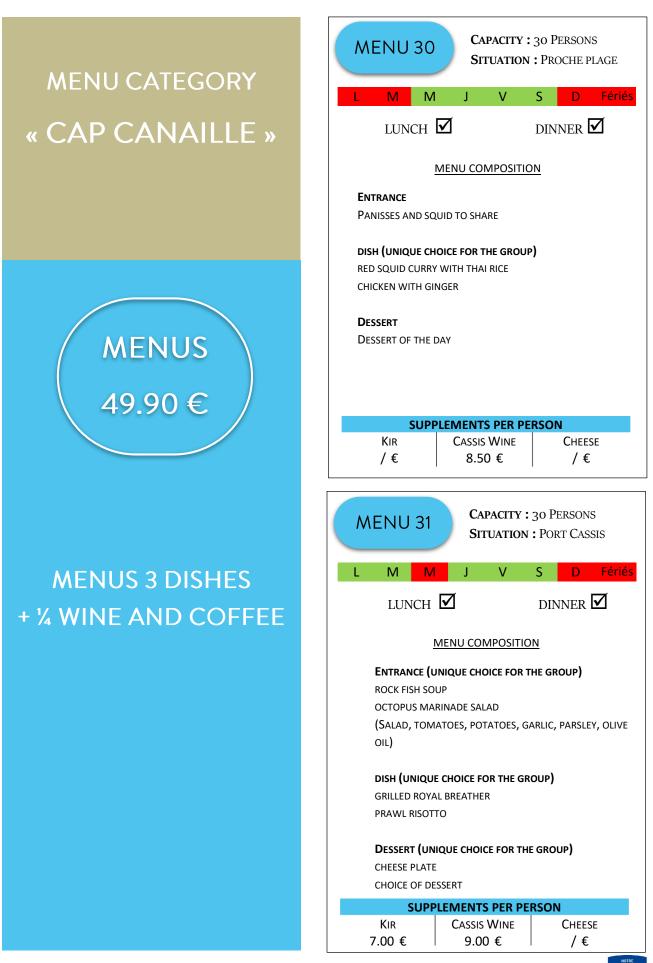






MENU 22	Сарасті Situati			RSONS DE CASSIS	s	M	ENU	23		PACITY FUATION			
LM	V J V		S	D Fé	ériés	L	М	М	J	V	S	D	Fériés
LUNCH]	DINN	ER 🗹			LUN	сн 🗹	Í		DIN	NER	\checkmark
	MENU COMPOS	ITION						ME	NU CO	MPOSITI	<u>ON</u>		
			GROU	IP)			ENTRAN	CE (UNIC	QUE CHO	DICE FOR	THE GR	OUP)	
							NOT CON	AMUNIC.	ATED TO	O DATE			
	JE CHOICE FOR THE UNICATED TO DATE		JP)				DISH (UI NOT CON			OR THE G D DATE	ROUP)		
-	NIQUE CHOICE FOR UNICATED TO DATE		GROUP))			Dessert NOT COM	-		CE FOR T I D DATE	HE GRO	UP)	
CLID	PLEMENTS PER	DEDG				_	9		MENT	S PER P	FRSON	0	
Kir	CASSIS WINE			HEESE			Kir			WINE		Снее	SE
		- 1											
€ MENU 24	CAPACIT		20 Pei	€ RSONS			€			€		€	
MENU 24	CAPACITI SITUATI M J V I 🗹	ON : '	20 Pei Villa S DINN	€ RSONS GE D Fé IER ☑	riés		€			€		€	
MENU 24	CAPACITI SITUATI	ON : '	20 Pei Villa S DINN	€ RSONS GE D Fé IER ☑	riés		€			€		€	
MENU 24	CAPACITI SITUATI M J V I 🗹	ON:	20 Pei Villa S DINN Gatoii	€ RSONS GE D Fé IER ☑	riés		€			€		€	
MENU 24	CAPACITI SITUATI M J V I Z CE D'IDENTITE (ON: '	20 PEI VILLAG DINN ATOII	€ RSONS GE D Fé IER ☑ RE	riés		€			€		€	
MENU 24	CAPACITI SITUATI M J V I Z D'IDENTITE (MENU COMPOS UNIQUE CHOICE FO ACCIO WITH CITRUS MOKED SALMON AN	ON : ' OBLIG ITION OR THE D TOA	20 PEH VILLAG DINN GATOII E GROU	€ RSONS GE D Fé IER ☑ RE	riés		£			€		€	
MENU 24 L M M LUNCH PIEC ENTRANCE (TUNA CARPA PLATE OF SM SUN VEGETA DISH (UNIQU BEEF TANK S BREATHER FI	CAPACIT SITUATI M J V I Z CE D'IDENTITE (MENU COMPOS UNIQUE CHOICE FO ACCIO WITH CITRUS TOKED SALMON AN ABLE ANTIPASTI SA	ON : ' CON : ' CON CONTRACTOR CON	20 PEI VILLAC S DINN GATOII STS JP) DAUPH E AND	€ RSONS GE IER ☑ IER ☑ IER II IER	ATIN		€			€		€	
MENU 24 L M M LUNCH PIEC ENTRANCE (TUNA CARPA PLATE OF SM SUN VEGETA DISH (UNIQU BEEF TANK S BREATHER FI VEGETARIAN DESSERT (UN MI-COOKED TATIN TARTE	CAPACIT SITUATI SITUATI M J V I Z CE D'IDENTITE (MENU COMPOS UNIQUE CHOICE FO NOKED SALMON AN ABLE ANTIPASTI SA JE CHOICE FOR THE KEWER, CORSICAN ILLET, PISTOU SAUC	ON : ' OBLIG DBLIG ITION OR THE D TOA ALAD C GROU JUICE, R THE G AND EL AND EL A FRES	20 PEI VILLAC S DINN GATOII SATOII STS JP) DAUPI E AND DTATO F SROUP NGLISH SHNESS	€ RSONS GE D Fé IER ☑ IER ☑ IER ☑ IER IER IER IER IER IER IER IER	ATIN		£			€		€	
MENU 24 L M M LUNCH PIEC ENTRANCE (TUNA CARPA PLATE OF SM SUN VEGETA DISH (UNIQU BEEF TANK S BREATHER FI VEGETARIAN DESSERT (UN MI-COOKED TATIN TARTE BABA WITH	CAPACIT SITUATI	ON : ' OBLIG DBLIG ITION OR THE D TOA ALAD D TOA ALAD CE, RICI EET PO A THE G AND EI A FRES CREAN	20 PEI VILLAC S DINN ATOII SATOII SATOII STS JP) DAUPI E AND DTATO F SROUP NGLISH SHNESS M	€ RSONS GE D Fé IER ☑ IER ☑ IER ☑ IER IER IER IER IER IER IER IER	ATIN		£			€		€	
MENU 24 L M M LUNCH PIEC ENTRANCE (TUNA CARPA PLATE OF SM SUN VEGETA DISH (UNIQU BEEF TANK S BREATHER FI VEGETARIAN DESSERT (UN MI-COOKED TATIN TARTE BABA WITH	CAPACIT SITUATI	ON : ' DBLIG DBLIG ITION OR THE D TOA ALAD D TOA ALAD C GROU JUICE, R REC C REAM C REAM	20 PEI VILLAG DINN ATOII GROU STS JP) DAUPI E AND DTATO F GROUP NGLISH GROUP	€ RSONS GE D Fé IER ☑ IER ☑ IER ☑ IER IER IER IER IER IER IER IER	ATIN		£			€		€	







L M M J V <mark>S D F</mark> e	ériés
LUNCH \square DINNER \square	ĺ
MENU COMPOSITION	
ENTRANCE (UNIQUE CHOICE FOR THE GROUP) (MADE BY THE CHEF ACCORDING TO SEASONAL PRODUCT	rs)
DISH (UNIQUE CHOICE FOR THE GROUP)	
(MADE BY THE CHEF ACCORDING TO SEASONAL PRODUCT	rs)
DESSERT (UNIQUE CHOICE FOR THE GROUP)	
(MADE BY THE CHEF ACCORDING TO SEASONAL PRODUCT	rs)
Kir CASSIS WINE CHEESE 5.00 € 8.50 € 10 €	

