



LE MAS DU LANGOUSTIER  
ÎLE DE PORQUEROLLES



## *Lunch at La Pinède...*



Chef de Cuisine : David Contant  
Sous-Chef de Cuisine : Mickael Pihet  
Chef Pâtisserie : Tony Amitrano  
Maître Hôtel : Chloé Schlachter



## THE STARTERS

Pineapple tomatoes and fresh ricotta	18 €
Timut pepper (Nepal), dried black olives, sage, orange verbena and sage flowers	
Octopus shavings from the Var coast	21 €
Zesty tomato pulp, balm of candied lemon, sucrine lettuce, fragrant spirulina	
Catch from the Sea as a Tartare	24 €
Raw Seabream, marinated mango and pomegranate, hand of Buddha flavored olive oil	

## THE VEGETARIANS

The seasonal assortement of baby vegetables	20 €
Potatoes candied in a smoked pine tree butter	
Fresh Linguines with Summer Truffle	29 €

## THE MAIN COURSES

Fish and chips Red Snapper	31 €
Panko flakes, roasted tomatoes and redbell peppers powder, panisse fries yoghurt sauce	
Salers beef Tartare	27 €
Pine nuts, mature Parmesan shavings, Taggiasche olives and baby fresh basil leaves	
Home-made French fries	
Steam cooked Pollack (70°)	31 €
Candied Leaks, Green Peas, Carrots and Safran	
Veal filet cooked low temperature with Orange powder	34 €
Eggplant caviar, baby zucchini, prune sesame seeds, veal juice, wild thyme	

*Origine des Viandes de Bœuf – Porc – Veau : Nés, Elevés & Abattus en France.*

## THE FISH AND LOBSTER ON THE GRILL

*(Catch of the Day, sold whole, by weight)*

Served with Baby vegetables, and Olive Oil virgin sauce

The Lobster (price per 100 gr) 29 €

The Fish (price per 100 gr) 19 €

## CHILDREN MENU

Ground beef or Fish filet of the day	16 €
Served with a choice of Pasta, Rice, French fries or Vegetables	
2 scoops of Ice Cream or Sorbet (see end of page for our selection).	

## THE CHEESE PLATE

Selection of cheeses from Josiane Déal – Lou Canesteou à Vaison la Romaine	11 €
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## THE DESSERTS

Strawberry Pleasure	15 €
Ciflorette Strawberries, candied strawberries, whipped vanilla ganache, strawberry	
Remastered Lemon Meringue Tart	13 €
Meringues, hand of Buddha flavored olive oil, sorbet yellow lemon and kumbawa	
Exotic Pavlova	14 €
Candied mango, lime as a whipped cream , coconut meringue	
Yet to be discovered	

Ice Creams and Sorbets.	4 € one scoop, 7 € 2 scoops , 10 € 3 scoops
<i>Ice Cream :; Vanilla</i>	
<i>Sorbets : Strawberry, Lemon, Coconut-Lemon</i>	

Departures of our shuttles towards the Village : 14h30 – 15h30 – 16h30 – 17h30 – 18h30 – 19h00

Prix nets en euros. Taxes et service compris. Règlements : Chèque, Espèce, Cartes Bancaires