

RESTAURANT LA PINEDE



·LE MAS DU·

# LANGOUSTIER

PORQUEROLLES

CHEF DE CUISINE JEROME FORSCHELET

CHEF PATISSIER ANTHONY ROUSSELY

MAITRE D'HÔTEL STEPHANE CHAMPIN

CHEF JARDINIER GAETAN PASQUALETTI



# LE MAS DU LANGOUSTIER

## STARTERS

Grilled watermelon, shiitake pickles from « la Serre du Plan », Rove goat cheese, marigold leaves, fruits reduction	17 €
Prime fish ceviche, cucumber in three textures, Eucalyptus oil	19 €
Salad with roasted apricots, Mr Bertin goat cheese, Maquis honey from « La Butinerie » and roasted almonds	17 €
Plate of tomatoes from our producers, Grindstone olive oil from « Moulin of Partegal », fresh garden herbs, pine nuts	16 €

## FROM THE LAND

Cold veal filet, fresh caponata and smoked mozzarella Pine nut	35 €
Glossy eggplant miso from Aups, honey and crispy buckwheat Lebanese yogurt sauce	24 €
Panfried boneless free-range chicken leg, Summer truffles, mashed potatoes with truffle oil	40 €

List of allergens available on request.

Origin of meats : Veal and Chicken born, raised and slaughtered in France

Net prices in euros. Taxes and service included. Payments : checks, cash et credit cards.



# LE MAS DU LANGOUSTIER

## FROM THE SEA

Red tuna on the grill, black garlic mayonnaise

Roasted vegetables 38 €

Octopus lacquered in Tom Kha Kai, « Tamaris » mussels,

Vegetables from our producers 39 €

## GRILL

(depending on arrivals, sold whole and by weight)

Served with olive oil and Condiment Dressing with vegetables

Lobster (Langouste) 32 € for 100 gr

Fish 22 € for 100 gr

## KIDS MENU 25 €

Choices between one main dish and two scoop of home made icecream for dessert

Fresh artisanal pasta from « Emana Pasta », Chef's tomato sauce

Free-range chicken breast or fish finger or veal medallions

Served with fresh fries or vegetables

Net prices in euros. Taxes and service included. Payments : checks, cash et credit cards



# LE MAS DU LANGOUSTIER

## CHEESE PLATE

Selection of cheeses from « Tontons Fromton » 18 €

## DESSERTS

Peaches infused with verbena, peach jelly, verbena sorbet 17 €

Milk chocolate ganache, dark chocolate, eucalyptus tuile  
Cocoa crumble and sorbet 19 €

Raspberry madeleine biscuit, basil cream, fresh raspberries  
Raspberry sorbet with purple basil 18 €

Pastis « parfait glacé », fennel chips, blackberry coulis  
Crispy biscuit 19 €

Housemade icecream : vanilla, pistachio, moka 5 € a scoop

Housemade sorbet : lemon and tarragon, red fruits, exotic, chocolate 5 € a scoop

Net prices in euros. Taxes and service included. Payments : checks, cash et credit cards.



Departure time of shuttles from the hôtel to the village

14h30 15h30 16h30 17h30 18h30

from july 01 2024 to september 01 2024

