

RESTAURANT LA PINEDE



·LE MAS DU·

LANGOUSTIER

PORQUEROLLES

CHEF DE CUISINE JEROME FORSCHELET

CHEF PATISSIER ANTHONY ROUSSELY

CHEF JARDINIER GAETAN PASQUALETTI



# LE MAS DU LANGOUSTIER

## STARTERS

Honey roasted Sollies figs, Brousse goat cheese from the Rove, Lomo from Abotia's	21 €
Fish ceviche, cucumber in three textures, eucalyptus oil	19 €
Taggiasche olives foccaccia, eucalyptus cold smoked mozzarella di Buffala Chopped tomatoes, and eucalyptus oil	17 €

## FROM THE LAND

Crispy slow cooked « Label rouge » pork belly Mushroom and garden herbs broth, local vegetables	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 €

Mixed fish selection, crustasean « Tom kha kai » broth

Steam vegetables 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 minced steak

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 €

Roasted plums with honey, crumble  
Madagascar vanilla ice cream 17 €

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

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

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Departure time of shuttles from the hôtel to the village

14h30 15h30 16h30 17h30 18h30

From september 02 2024 to september 29 2024

