

PROVENCE
A TASTE OF FRENCH ELEGANCE

Inspired by the cuisine of Southern France, Stéphanie Le Quellec is a purist. Fuelled by passion and using her masterful understanding of flavours, she creates sophisticated dishes that are full of character. Winner of France's 'Top Chef' TV show, her two Michelin-starred restaurant "La Scène" in Paris presents creations that are imaginative, harmonious and precise.

Imbued with a touch of romance, Le Quellec's carefully curated menus at Provence bring you delicious French cuisine with the authentic taste of France. You'll savour inspiring dishes that evoke the warmth and glamour of the Côte d'Azur. An experience that brings you fine dining in a tranquil setting, together with a perfectly paired selection of wines from across the region.



ikos™

STARTERS
VORSPEISE
ENTRÉES

	French style onion soup with with crispy bread and Emmental cheese	17€
	Zwiebelsuppe nach französischer Art mit knusprigem Brot und Emmentaler Soupe à l'oignon à la française avec du pain croustillant et de l'emmental	
V GF	Beetroot salad with summer berries and "Anthotyro" cheese	21€
	Rote-Bete-Salat mit Sommerbeeren und Anthotyro-Käse Salade de betteraves aux baies d'été et fromage "Anthotyro"	
VG GF	Bagna Cauda with fresh raw vegetables and herbs sauce	21€
	Bagna Cauda mit frischem rohem Gemüse und Kräutersauce Bagna Cauda avec crudités fraîches et sauce aux herbes	
GF	Steamed mussels with saffron sauce and aromatic herbs	24€
	Gedämpfte Muscheln mit Safransauce und aromatischen Kräutern Moules vapeur sauce safranée et herbes aromatiques	
	Foie grass with cassis vinaigrette, summer berries, fresh herbs and croutons	18€
	Gänseleber mit Cassis-Vinaigrette, Sommerbeeren, frischen Kräutern und Croutons Foie d'herbes, vinaigrette de cassis, baies d'été, herbes fraîches et croûtons	
	Nicoise salad with seasonal vegetables, tuna confit, boiled egg and lemon dressing	22€
	Nicoise-Salat mit Saisongemüse, Thunfischconfit, gekochtem Ei und Zitronendressing Salade niçoise aux légumes de saison, thon confit, œuf dur et vinaigrette citronnée	
	Beef tartare with cuvved egg, buckwheat and crispy croutons	22€
	Gänseleber mit Cassis-Vinaigrette, Sommerbeeren und Kräutern Foi grass avec vinaigrette de cassis, baies d'été et herbes	
GF DF	Sea bream carpaccio with kiwi and fenel salad	22€
	Doraden-Carpaccio mit Kiwi-Fenchel-Salat Carpaccio de daurade avec salade de kiwi et fenouil	

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THE LAND
DAS LAND
LA TERRE

GF	Grilled chicken with lemon, pepper, zucchini and olive sauce Gegrilltes Hähnchen mit Zitrone, Pfeffer, Zucchini und Olivensauce Poulet grillé au citron, poivre, courgettes et sauce aux olives	36€
GF	Slow cooked harissa lamb with quinoa, feta and mint Langsam gegartes Harissa-Lamm mit Quinoa, Feta und Minze Agneau harissa mijoté avec quinoa, feta et menthe	32€
GF	Beef fillet with red wine sauce, mashed potatoes and caramelized onions Rinderfilet mit Rotweinsauce, Kartoffelpüree und karamellisierten Zwiebeln Filet de boeuf sauce au vin rouge, purée de pommes de terre et oignons caramélisés	36€
V	Pistu pasta with basil, baby tomatoes, pecorino and olive oil Pistu-Nudeln mit Basilikum, Babytomaten, Pecorino und Olivenöl Pâtes pistu au basilic, petites tomates, pecorino et huile d'olive	38€
VG GF	Vegetable Tian with basil coulis Gemüse-Tian mit Basilikum-Coulis Tian de légumes au coulis de basilic	28€
	Grilled vegetables with tomato sauce Gegrilltes Gemüse mit Tomatensauce Légumes grillés à la sauce tomate	20€
VG GF	Baked carrots with hummus cream and garlic gremolata Gebackene Karotten mit Hummuscreme und Knoblauch-Gremolata Carottes au four avec crème de houmous et gremolata à l'ail	24€

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THE SEA
DAS MEER
LA MER

- GF **Tuna steak with confit soft peppers and virgin sauce** 24€
Thunfischsteak mit konfitierten, weichen Paprika und frischer Soße
Pavé de thon aux poivrons confits et sauce vierge
- GF **Grilled stuffed calamari with black olive sauce** 26€
Gegrillte gefüllte Calamari mit schwarzer Olivensauce Calamars
farcis grillés avec sauce aux olives noires
- Brandade, creamy gratinated potato with salted cod meat,
olive oil and garlic** 26€
Brandade, cremig gratinierte Kartoffel mit gesalzenem
Kabeljau, Olivenöl und Knoblauch
Brandade, gratin de pommes de terre crémeux à la chair de
cabillaud salée, huile d'olive et ail

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DESSERTS
NACHSPEISEN
DESSERTS

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|-------|---|-----|
| V | Slowly poached peach with raspberry coulis, strawberry sorbet and crumble
Langsam pochierter Pfirsich mit Himbeercoulis, Erdbeersorbet und Streuseln
Pêche pochée lentement, coulis de framboise, sorbet fraise et crumble | 14€ |
| V | Profiterole with hot chocolate and vanilla cream
Profiterole mit heißer Schokolade und Vanillecreme
Profiterole au chocolat chaud et crème vanille | 14€ |
| V | Crème Brûlée
Crème Brûlée
Crème Brûlée | 14€ |
| VG | Vegan carrot cake
Vegane Karottenkuchen
Gâteau aux carottes végétalien | 14€ |
| VG GF | Seasonal fruits
Saisonale Früchte
Fruits de saison | 14€ |
| V | Ice cream selection
Vanilla, Chocolate, Strawberry, Banana, Pistachio
Auswahl mit Eisgeschmack
Vanille, Schokolade, Erdbeere, Banane, Pistazie
Assortiment de glaces
Vanille, Chocolat, Fraise, Banane, Pistache | 14€ |

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VEGAN OPTIONS

STARTERS VORSPEISE ENTRÉES

Confit fennel with harissa salmon 24€
Fenchel mit Harissa-Lachs konfektionieren
Fenouil confit au saumon harissa

MAIN COURSES HAUPTGÄNGE PLATS PRINCIPAUX

VG GF **Vegetable Tian with basil coulis** 20€
Gemüse-Tian mit Basilikum-Coulis
Tian de légumes au coulis de basilic

Grilled vegetables with tomato sauce 24€
Gegrilltes Gemüse mit Tomatensauce
Légumes grillés à la sauce tomate

VG GF **Baked carrots with hummus cream and garlic gremolata** 26€
Gebackene Karotten mit Humuscreme und Knoblauchgremolata
Carottes au four avec crème de houmous et gremolata à l'ail

DF GF **Baked eggplant stuffed with vegetable ratatouille** 26€
Gebackene Auberginen gefüllt mit Gemüse Ratatouille
Aubergines au four farcies à la ratatouille de légumes

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DESSERTS
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VG	Vegan carrot cake Veganer Karottenkuchen Gâteau aux carottes végétalien	14€
VG	Seasonal fruits Saisonale Früchte Fruits de saison	14€

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TODDLER'S MENU
TODDLER'S MENÜ
MENU DES TOUT PETITS

VG GF DF	Cream of potato, leek and zucchini Sahne mit Kartoffeln, Lauch und Zucchini Purée de pommes de terre, poireaux et courgettes	10€
GF DF	Cream of chicken, potato and zucchini Sahne von Huhn, Kartoffel und Zucchini Purée de poulet, pommes de terre et courgettes	10€
GF DF	Cream of cod fillet, zucchini and broccoli Kabeljaufilet, Zucchini und Brokkoli pürieren Purée de filet de morue, courgettes et brocolis	10€
VG GF DF	Fruit puree of peach, apple and apricot Fruchtpüree mit Pfirsich, Apfel und aprikose Purée de fruits pêche, pomme et abricot	10€

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KIDS MENU
KINDERMENÜ
MENU POUR ENFANTS

STARTERS
STARTER
ENTRÉES

V	Vegetable veloute with croutons Gemüse Veloute mit Croutons Veloute de légumes aux crotons	8€
V GF	Mini green salad with cherry tomatoes mayonnaise dressing Mini grüner Salat mit Kirschtomaten Mayonnaise Dressing Mini salade verte avec vinaigrette mayonnaise aux tomates cerises	9€
VG	Mini salad with couscous, peas, tomato, carrot and green beans Minisalat mit Couscous, Erbsen, Tomaten, Karotten und grünen Bohnen Mini salade de couscous, pois, tomate, carotte et haricots verts	9€
V	Beetroot salad with summer berries and "Anthotyro" cheese Rote-Bete-Salat mit Sommerbeeren und "Anthotyro" -Käse Salade de betteraves aux baies d'été et fromage "Anthotyro"	9€
	Beef "patties" with tomato sauce and peach chutney Rindfleischpastetchen mit Tomatensauce und Pfirsichchutney "Galettes" de bœuf sauce tomate et chutney de pêches	12€

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MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

	Kids beef burger with tomato, lettuce and French fries	14€
	Kids Beef Burger mit Tomaten, Salat und Pommes Frites Burger de boeuf pour enfants avec tomate, laitue et frites	
GF	Grilled chicken with french fries	14€
	Gegrilltes Hähnchen mit Pommes Poulet grillé accompagné de frites	
DF GF	Fried sea bass with steamed vegetables	14€
	Gebratener Wolfsbarsch mit gedämpftem Gemüse Loup de mer frit et légumes vapeur	
DF	Pasta with tomato sauce or Bolognese	14€
	Pasta mit Tomatensauce oder Bolognese Pâtes à la sauce tomate ou bolognaise	

14€

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DESSERTS
NACHSPEISEN
DESSERTS

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|------|---|----|
| V | Kids profiterole topped with warm chocolate and vanilla cream
Kinder-Profiterole mit warmer Schokolade und Vanillecreme
Profiteroles pour enfants garnies de chocolat chaud et de crème à la vanille | 9€ |
| V | Ice cream selection
Vanilla, Chocolate, Strawberry, Banana, Pistachio
Auswahl mit Eisgeschmack
Vanille, Schokolade, Erdbeere, Banane, Pistazie
Assortiment de glaces
Vanille, Chocolat, Fraise, Banane, Pistache | 9€ |
| V GF | Chocolate fondue with fruits
Schokoladenfondue mit Früchten
Fondue au chocolat et fruits frais | 9€ |

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This a la carte menu has been specially designed by Michelin-starred Chef Stéphanie Le Quellec for your pleasure. As all of our dishes are freshly prepared to order, we recommend a maximum of one dish per guest for each course. Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.