

DINNER MENU

PROVENCE
A TASTE OF FRENCH ELEGANCE

Inspired by the cuisine of Southern France, Stephanie 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.

A handwritten signature in black ink, appearing to read 'Stephanie Le Quellec', with a stylized, cursive script.

Chef Stephanie Le Quellec

Entrées

	Tarte aux Tomates	22€
	Tomato tart, onion confit, mustard Chantilly Tomatentarte, Zwiebelconfit, Senf Chantilly	
GF/ DF	Carpaccio de Bar	20€
	Sea bass carpaccio, vanilla and rose pepper marinade, lime and olive oil Carpaccio vom Wolfsbarsch, Marinade aus Vanille und rosa Pfeffer, Limette und Olivenöl	
GF	Saumon Fumé	19€
	Smoked salmon, grelette cream, fennel salad Geräucherter Lachs, Grelettecreme, Fenchelsalat	
DF	Tartare de Bœuf Traditionnel	19€
	Traditional beef tartare, herbs, spicy mayonnaise Traditioneller Rindertartar, Kräuter, pikante Mayonnaise	
GF/ DF	Foie Gras Terrine	19€
	Duck foie gras terrine, cassis vinaigrette, summer berries and herbs Entenstopfleberterrine, Cassis-Vinaigrette, Sommerbeeren und Kräuter	
V	Fromage De Chèvre	18€
	Goat cheese marinated with olive oil and herbs Mit Olivenöl und Kräutern marinierter Ziegenkäse	

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Entrées

GF / DF	Salade Niçoise Niçoise salad, seasonal vegetables, boiled egg, seared tuna, anchovies, lemon dressing Salade d'artichauts Jeunes artichauts crus, roquette et parmesan	22€
GF / VG	Salade d'endives, Oranges et Fenouil Grillé Grilled endive salad, fennel, fresh orange segments and argan oil dressing Gegrillter Endiviensalat, Fenchel, frische Orangenscheiben und Arganöl-Dressingthon	20€
	Soupe à l'oignon Traditionnelle Traditional onion soup, Comte cheese, crispy croutons Traditionelle Zwiebelsuppe, Comte-Käse, knusprige Croutons	19€
	Moules Marinières Fresh mussels, creamy white wine sauce, parsley, lemon, garlic Frische Muscheln, cremige Weißweinsauce, Petersilie, Zitrone, Knoblauch	19€
	Raviolis de Crevettes Shrimp ravioli, creamy bisque sauce, verbena Krabbenravioli, cremige Biskuit-Sauce, Eisenkraut	20€

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La Terre

GF	Parmantie de Bœuf Braised beef, potato puree, red wine sauce, parsley gremolata, fresh herbs Geschmortes Rindfleisch, Kartoffelpüree, Rotweinsauce, Petersiliengremolata, frische Kräuter	22€
GF	Agneau Confit Confit lamb, kalamata olives jus, creamy polenta, caramelized onions Konfiertes Lammfleisch, Kalamata-Oliven-Jus, cremige Polenta, karamellierte Zwiebeln	20€
	Poulet en Croûte de Noisettes Roasted chicken breast, hazelnut crust, zucchini, romaine lettuce, basil Gebratene Hähnchenbrust, Haselnusskruste, Zucchini, Römersalat, Basilikum	19€
GF	Canard à l'orange Duck filet, orange glaze, potatoes gratin, jus Entenfilet, Orangenglasur, Kartoffelgratin, Jus	19€

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La Terre

V / GF	Raviolis aux Legumes Seasonal vegetable ravioli, vegetable broth infused with lemongrass Gemüseravioli der Saison, mit Zitronengras aufgegossene Gemüsebrühe	22€
V / GF	Chou-Fleur Rôti Roasted cauliflower, smokey spices, sour cream and fresh herbs Gebratener Blumenkohl, rauchige Gewürze, saure Sahne und frische Kräuter	24€
V / GF	Ratatouille Provençal Ratatouille, eggplant, summer squash, bell peppers, onion, tomatoes and pistou sauce Ratatouille, Auberginen, Sommerkürbis, Paprika, Zwiebeln, Tomaten und Pistou-Sauce	21€

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La Mer

DF	La Bouillabaisse Marseillaise Cod, rouille sauce, potatoes and fennel Kabeljau, Rouillesauce, Kartoffeln und Fenchel	22€
GF	Poisson a la Dieppoise Poached grouper, beurre blanc sauce, dieppoise garnish Pochierter Zackenbarsch, Sauce beurre blanc, Dieppoise-Garnitur	20€

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La Mer

GF	Thon Grillé Tuna steak, vierge zucchini, lemon, herbs Thunfischsteak, vierge Zucchini, Zitrone, Kräuter	22€
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Desserts

V	Chocolate Moelleux Tartalette and vanilla ice cream Tartalette Moelleux au chocolat et glace à la vanille Schokoladen-Moelleux-Törtchen und Vanilleeis	22€
GF	Crème Brûlée Traditional crème brûlée with vanilla Traditionelle Crème brûlée mit Vanille	20€
V / GF	Peach Slowly poached with verbena, raspberry sorbet Langsam pochiert mit Eisenkraut, Himbeersorbet	22€

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DESSERTS

VG / DF	Salade de Fruits Seasonal fruit salad, mint syrup Obstsalat der Saison, Minzsirup	20€
GF	Sélection de Glaces Ice cream selection of vanilla, strawberry, chocolate, banana Eisauswahl aus Vanille, Erdbeere, Schokolade, Banane	10€
DF	Sélection de Sorbet Sorbet selection of lime and mango Sorbetauswahl aus Limette und Mango	10€

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Vegan menu

Entrées

	Tarte aux Tomates	22€
	Tomato tart, onion confit Tomatentorte, Zwiebelconfit	
GF	Salade d'endives, Oranges et Fenouil Grillé	20€
	Grilled endive salad, fennel, fresh orange segments and argan oil dressing Gegrillter Endiviensalat, Fenchel, frische Orangenscheiben und Arganöl-Dressing	
	Soupe à l'oignon Traditionnelle	22€
	Traditional onion soup, plant base cheese, crispy croutons Traditionelle Zwiebelsuppe, Käse auf Pflanzenbasis, knusprige Croutons	

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Vegan menu

Plats principaux

GF	Raviolis aux Legumes Seasonal vegetable ravioli, vegetable broth infused with lemongrass Gemüseravioli der Saison, mit Zitronengras aufgegossene Gemüsebrühe	20€
GF	Ratatouille Provençal Ratatouille, eggplant, summer squash, bell peppers, onion, tomatoes and pistou sauce Ratatouille, Auberginen, Sommerkürbis, Paprika, Zwiebeln, Tomaten und Pistou-Sauce	22€
GF	Chou-Fleur Rôti Roasted cauliflower, smokey spices, sour cream and fresh herbs Gebratener Blumenkohl, rauchige Gewürze, saure Sahne und frische Kräuter	20€

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Vegan menu

Desserts

	Peach	22€
	Slowly poached with verbena, raspberry sorbet Langsam pochiert mit Eisenkraut, Himbeersorbet	
GF	Salade de Fruits	22€
	Seasonal fruit salad, mint syrup Obstsalat der Saison, Minzsirup	
V	Sélection de Glaces	10€
	Ice cream selection of vanilla, chocolate Auswahl an Eiscreme: Vanille, Schokolade	
VG	Sélection de Sorbet	10€
	Sorbet selection of lime and mango Sorbetauswahl aus Limette und Mango	

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Vegan menu

TODDLER' S MENU

VG / GF	Cream of green vegetables and olive oil Creme aus grünem Gemüse und Olivenöl Crème de légumes verts et huile d'olive	20€
GF / DF	Cream of chicken, potato, carrots, and celery Hühnercreme, Kartoffeln, Karotten und Sellerie Crème de poulet, pommes de terre, carottes et céleri	22€
GF / DF	Cream of poached fish fillet, zucchini, carrots, and potatoes Creme von pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Crème de filet de poisson poché, courgettes, carottes et pommes de terre	20€
V	Cream of seasonal fruits Creme aus Früchten der Saison Crème de fruits de saison	20€

All of our "Toddler's menu" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

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Kids menu

Entrées

	Soupe á l'óignon Traditionnelle	22€
	Traditional onion soup, Comte cheese and crispy croutons Traditionelle Zwiebelsuppe, Comte-Käse und knusprige Croutons	
	Fromage De Chèvre	20€
	Goat cheese marinated with olive oil and herbs Mit Olivenöl und Kräutern mariniertes Ziegenkäse	
GF / DF	Salade Niçoise	22€
	Niçoise salad, seasonal vegetables, boiled egg, seared tuna, anchovies, lemon dressing Salat Niçoise, Gemüse der Saison, gekochtes Ei, gebratener Thunfisch, Sardellen, Zitronendressing	

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Kids menu

Plats principaux

GF*	Parmantie de Boeuf Geschmortes Rindfleisch, Kartoffelpüree, Rotweinsauce, Petersiliengremolata und frische Kräuter Gegrilltes Schinken-Käse-Sandwich, belegt mit einem Spiegelei	20€
	Poulet en Croûte de Noisettes Roasted chicken breast, hazelnut crust, zucchini, romaine lettuce, basil Gebratene Hähnchenbrust, Haselnusskruste, Zucchini, Römersalat, Basilikum	22€
VG / GF*	Raviolis aux Legumes Seasonal vegetable ravioli, vegetable broth infused with lemongrass Gemüseravioli der Saison, mit Zitronengras aufgegossene Gemüsebrühe	18€
GF* / DF	Thon Grillé Tuna steak, vierge zucchini, lemon, herbs Thunfischsteak, vierge Zucchini, Zitrone, Kräuter	20€
	Pizza margarita with mozzarella and tomato sauce Pizza Margarita mit Mozzarella und Tomatensauce Pizza margarita à la mozzarella et à la sauce tomate	18€
DF	Penne pasta with tomato or Bolognese sauce Penne mit Tomaten- oder Bolognesesauce Pâtes Penne avec sauce tomate ou bolognaise	22€
	Kids beef burger with tomato, lettuce and french fries Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites Kids beef burger avec tomate, laitue et frites	22€
	Fish croquets with fries Fischkroketten mit Pommes frites Croquets de poisson avec frites	18€
	Chicken nuggets with fries Chicken Nuggets mit Pommes frites Nuggets de poulet avec frites	18€

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Kids menu

Desserts

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GF	Crème Brûlée Traditional crème brûlée with vanilla Traditionelle Crème brûlée mit Vanille	20€
VG	Salade de Fruits Seasonal fruit salad Obstsalat der Saison	22€
V	Sélection de Glaces Ice cream selection of vanilla, strawberry, chocolate, banana Eisauswahl aus Vanille, Erdbeere, Schokolade, Banane	10€
VG	Sélection de Sorbet Sorbet selection of lime and mango Sorbetauswahl aus Limette und Mango	10€

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