

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.



Entrées

	Tarte aux Tomates Tomato tart, onion confit, mustard Chantilly Tomaten-tarte, Zwiebelconfit, Senf Chantilly	22€
GF* DF	Carpaccio de Bar Sea bass carpaccio, vanilla and rose pepper marinade, lime and olive oil Carpaccio vom Wolfsbarsch, Marinade aus Vanille und rosa Pfeffer, Limette und Olivenöl	20€
GF*	Saumon Fumé Smoked salmon, grelette cream, fennel salad Geräucherter Lachs, Grelettecreme, Fenchelsalat	19€
V	Fromage De Chèvre Goat cheese marinated with olive oil and herbs Mit Olivenöl und Kräutern mariniert Ziegenkäse	18€
	Tartare de boeuf traditionnel Traditional beef tartare, herbs, spicy mayonnaise Traditioneller Rindertartar, Kräuter, pikante Mayonnaise	22€

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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 DF	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, karamellisierte 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, Orangenglasure, Kartoffelgratin, Jus	19€

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La Terre

V	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, pistou sauce and parmesan Ratatouille, Auberginen, Sommerkürbis, Paprika, Zwiebeln, Tomaten und Pistou-Sauce	21€

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La Mer

	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	22€
	Tuna steak, vierge zucchini, lemon, herbs Thunfischsteak, vierge Zucchini, Zitrone, Kräuter	

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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 raspberry, almond tuille Langsam pochiert mit Himbeere, Mandel-Tuille	22€

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DESSERTS

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

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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

Raviolis aux Legumes

20€

Seasonal vegetable ravioli, vegetable broth infused
with lemongrass
Gemüseravioli der Saison, mit Zitronengras
aufgegossene Gemüsebrühe

GF*

Ratatouille Provençal

22€

Ratatouille, eggplant, summer squash, bell peppers,
onion, tomatoes and pistou sauce
Ratatouille, Auberginen, Sommerkürbis, Paprika,
Zwiebeln, Tomaten und Pistou-Sauce

GF*

Chou-Fleur Rôti

20€

Roasted cauliflower, smokey spices, sour cream and
fresh herbs
Gebratener Blumenkohl, rauchige Gewürze, saure Sahne
und frische Kräuter

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Vegan menu

Desserts

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

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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 Hühnercreme, Kartoffeln, Karotten 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 à l'oignon Traditionnelle

22€

Traditional onion soup, Comte cheese, crispy croutons
Traditionelle Zwiebelsuppe, Comte-Käse und knusprige
Croutons

V

Fromage De Chèvre

20€

Goat cheese marinated with olive oil and herbs
Mit Olivenöl und Kräutern mariniert Ziegenkäse

GF*

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

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Kids menu

Desserts

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

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