

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 stylized, handwritten signature in black ink, likely belonging to Stephanie Le Quellec, positioned at the bottom center of the page.

Entrées

	Tarte aux Tomates	22€
	Tomato tart, onion confit, mustard Chantilly Tarta de tomate, cebolla confitada, mostaza Chantilly	
GF* DF	Carpaccio de Bar	20€
	Sea bass carpaccio, vanilla and rose pepper marinade, lime and olive oil Carpaccio de lubina, escabeche de vainilla y pimienta rosa, lima y aceite de oliva	
GF*	Saumon Fumé	19€
	Smoked salmon, grelette cream, fennel salad Salmón ahumado, crema grelette, ensalada de hinojo	
V	Fromage De Chèvre	18€
	Goat cheese marinated with olive oil and herbs Queso de cabra marinado con aceite de oliva y hierbas aromáticas	

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Entrées

GF* DF	Salade Niçoise Niçoise salad, seasonal vegetables, boiled egg, seared tuna, anchovies, lemon dressing Ensalada Niçoise, verduras de temporada, huevo cocido, atún a la plancha, anchoas, aliño de limón	22€
GF* VG DF	Salade d'endives, Oranges et Fenouil Grillé Grilled endive salad, fennel, fresh orange segments and argan oil dressing Ensalada de escarola a la plancha, hinojo, gajos de naranja fresca y aliño de aceite de argán	20€
	Soupe à l'oignon Traditionnelle Traditional onion soup, Comte cheese, crispy croutons Sopa de cebolla tradicional, queso Comte, crujientes picatostes	19€
	Moules Marinières Fresh mussels, creamy white wine sauce, parsley, lemon, garlic Mejillones frescos, salsa cremosa de vino blanco, perejil, limón, ajo	19€
	Raviolis de Crevettes Shrimp ravioli, creamy bisque sauce, verbena Raviolis de gambas, salsa bisque cremosa, verbena	20€

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La Terre

GF*	Parmantie de Bœuf Braised beef, potato puree, red wine sauce, parsley gremolata, fresh herbs Estofado de ternera, puré de patata, salsa de vino tinto, gremolata de perejil, hierbas frescas	22€
GF*	Agneau Confit Confit lamb, kalamata olives jus, creamy polenta, caramelized onions Cordero confitado, jugo de aceitunas kalamata, polenta cremosa, cebollas caramelizadas	20€
	Poulet en Croûte de Noisettes Roasted chicken breast, hazelnut crust, zucchini, romaine lettuce, basil Pechuga de pollo asada, costra de avellanas, calabacín, lechuga romana, albahaca	19€
GF*	Canard á l'orange Duck filet, orange glaze, potatoes gratin, jus Filete de pato, glaseado de naranja, patatas gratinadas, jus	19€

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La Terre

V	Raviolis aux Legumes Seasonal vegetable ravioli, vegetable broth infused with lemongrass Raviolis de verduras de temporada, caldo de verduras infusionado con hierba limón	22€
V GF*	Chou-Fleur Rôti Roasted cauliflower, smokey spices, sour cream and fresh herbs Coliflor asada, especias ahumadas, crema agria y hierbas frescas	24€
V GF*	Ratatouille Provençal Ratatouille, eggplant, summer squash, bell peppers, onion, tomatoes, pistou sauce and parmesan Ratatouille, berenjena, calabaza de verano, pimientos, cebolla, tomates y salsa pistou	21€

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La Mer

	La Bouillabaisse Marseillaise	22€
	Cod, rouille sauce, potatoes and fennel Bacalao, salsa rouille, patatas e hinojo	
GF*	Poisson a la Dieppoise	20€
	Poached grouper, beurre blanc sauce, dieppoise garnish Mero escalfado, salsa beurre blanc, guarnición de dieppoise	

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La Mer

GF*	Thon Grillé Tuna steak, vierge zucchini, lemon, herbs Filete de atún, calabacín vierge, limón, hierbas	22€
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Desserts

V	Chocolate Moelleux Tartalette and vanilla ice cream Tartaleta Moelleux de chocolate y helado de vainilla	22€
GF*	Crème Brûlée Traditional crème brûlée with vanilla Crème brûlée tradicional con vainilla	20€
V / GF*	Peach Slowly poached with raspberry, almond tuille Escalfado lento con tuille de frambuesa y almendra	22€

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Desserts

VG / DF	Salade de Fruits Seasonal fruit salad, mint syrup Ensalada de frutas de temporada, sirope de menta	20€
GF*	Sélection de Glaces Ice cream selection of vanilla, strawberry, chocolate, banana Selección de helados de vainilla, fresa, chocolate, plátano	10€
DF	Sélection de Sorbet Sorbet selection of lime and mango Sorbete selección de lima y mango	10€

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Vegan menu

Entrées

	Tarte aux Tomates	22€
	Tomato tart, onion confit Tarta de tomate, cebolla confitada	
GF*	Salade d'endives, Oranges et Fenouil Grillé	20€
	Grilled endive salad, fennel, fresh orange segments and argan oil dressing Ensalada de escarola a la plancha, hinojo, gajos de naranja fresca y aliño de aceite de argán	
	Soupe à l'oignon Traditionnelle	22€
	Traditional onion soup, plant base cheese, crispy croutons Sopa de cebolla tradicional, queso base vegetal, crujientes picatostes	

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Vegan menu

Plats principaux

	Raviolis aux Legumes	20€
	Seasonal vegetable ravioli, vegetable broth infused with lemongrass Raviolis de verduras de temporada, caldo de verduras infusionado con hierba limón	
GF*	Ratatouille Provençal	22€
	Ratatouille, eggplant, summer squash, bell peppers, onion, tomatoes and pistou sauce Ratatouille, berenjena, calabaza de verano, pimientos, cebolla, tomates y salsa pistou	
GF*	Chou-Fleur Rôti	20€
	Roasted cauliflower, smokey spices, sour cream and fresh herbs Coliflor asada, especias ahumadas, crema agria y hierbas frescas	

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Vegan menu

Desserts

	Peach Slowly poached with raspberry, almond tuille Escalfado lento con tuille de frambuesa y almendra	22€
GF*	Salade de Fruits Seasonal fruit salad, mint syrup Ensalada de frutas de temporada, sirope de menta	22€
V	Sélection de Glaces Ice cream selection of vanilla, chocolate Selección de helados de vainilla, chocolate	10€
VG	Sélection de Sorbet Sorbet selection of lime and mango Sorbete selección de lima y mango	10€

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TODDLER' S MENU

VG GF*	Cream of green vegetables and olive oil Creme aus grünem Gemüse und Olivenöl Crema de verduras verdes y aceite de oliva	20€
GF* DF	Cream of chicken, potato and carrots Hühnercreme, Kartoffeln und Karotten Crema de pollo, patatas y zanahorias	22€
GF* DF	Cream of poached fish fillet, zucchini, carrots and potatoes Creme von pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Crema de filete de pescado escalfado, calabacines, zanahorias y patatas	20€
V	Cream of seasonal fruits Creme aus Früchten der Saison Crema de frutas de temporada	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'oignon Traditionnelle	22€
	Traditional onion soup, Comte cheese, crispy croutons Sopa de cebolla tradicional, queso Comte, crujientes picatostes	
V	Fromage De Chèvre	20€
	Goat cheese marinated with olive oil and herbs Queso de cabra marinado con aceite de oliva y hierbas aromáticas	
GF*	Salade Niçoise	22€
	Niçoise salad, seasonal vegetables, boiled egg, seared tuna, anchovies, lemon dressing Ensalada Niçoise, verduras de temporada, huevo cocido, atún a la plancha, anchoas, aliño de limón	

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Kids menu

Plats principaux

GF*	Parmantie de Bœuf Braised beef, potato puree, red wine sauce, parsley gremolata, fresh herbs Estofado de ternera, puré de patata, salsa de vino tinto, gremolata de perejil, hierbas frescas	20€
GF* DF	Poulet en Croûte de Noisettes Roasted chicken breast, hazelnut crust, zucchini, romaine lettuce, basil Pechuga de pollo asada, costra de avellanas, calabacín, lechuga romana, albahaca	22€
VG GF*	Raviolis aux Legumes Seasonal vegetable ravioli, vegetable broth infused with lemongrass Raviolis de verduras de temporada, caldo de verduras infusionado con hierba limón	18€
GF* DF	Thon Grillé Tuna steak, vierge zucchini, lemon, herbs Filete de atún, calabacín vierge, limón, hierbas	20€
	Pizza margarita with mozzarella and tomato sauce Pizza Margarita con mozzarella y salsa de tomate Pizza margarita à la mozzarella et à la sauce tomate	18€
DF	Penne pasta with tomato or Bolognese sauce Pasta penne con salsa de tomate o boloñesa Pâtes Penne avec sauce tomate ou bolognaise	22€
	Kids beef burger with tomato, lettuce and french fries Hamburguesa infantil de ternera con tomate, ensalada y patatas fritas Kids beef burger avec tomate, laitue et frites	22€
	Fish croquets with fries Croquetas de pescado con patatas fritas Croquettes de poisson avec pommes frites	18€
	Chicken nuggets with fries Nuggets de pollo con patatas fritas Nuggets de poulet avec pommes frites	18€

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Kids menu

Desserts

GF*	Crème Brûlée Traditional crème brûlée with vanilla Crème brûlée tradicional con vainilla	20€
VG	Salade de Fruits Seasonal fruit salad Ensalada de frutas de temporada	22€
V	Sélection de Glaces Ice cream selection of vanilla, strawberry, chocolate, banana Selección de helados de vainilla, fresa, chocolate, plátano	10€
VG	Sélection de Sorbet Sorbet selection of lime and mango Sorbete selección de lima y mango	10€

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