

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.

A handwritten signature in black ink, appearing to read 'Stéphanie Le Quellec', with a small dash at the end. The signature is stylized and cursive.

ENTRÉES

V	Tarte aux Tomates Tomato tart with onion confit, mustard Chantilly Tomatentarte mit Zwiebelconfit und Senf-Chantilly Tarte aux tomates, confit d'oignon, chantilly à la moutarde	17€
GF DF	Carpaccio de Bar Sea bass with vanilla and rose pepper marinade, lime and olive oil Wolfsbarsch in Vanille-Rosenpfeffer-Marinade mit Limette und Olivenöl Bar mariné à la vanille et au poivre rose, citron vert et huile d'olive	18€
GF	Saumon Fumé Smoked salmon with grelette cream and fennel salad Geräucherter Lachs mit Grelette-Creme und Fenchelsalat Saumon fumé, crème grelette, salade de fenouil	21€
GF DF	Tartare de Bœuf Traditionnel Classic beef tartare with herbs and spicy mayonnaise Klassisches Rindertatar mit Kräutern und würziger Mayonnaise. Tartare de bœuf classique aux herbes et mayonnaise épicée	18€
GF DF	Foie Gras Terrine Duck foie gras terrine with cassis vinaigrette, summer berries and herbs Entenleber-Terrine mit Cassis-Vinaigrette, Sommerbeeren und Kräutern Terrine de foie gras de canard, vinaigrette au cassis, baies d'été et herbes	21€
GF DF	Salade Niçoise Salad with seasonal vegetables, boiled egg, seared tuna, anchovies and lemon dressing Salat mit Saisongemüse, gekochtem Ei, gebratenem Thunfisch, Sardellen und Zitronendressing Salade aux légumes de saison, œuf dur, thon saisi, anchois et vinaigrette citronnée	16€
V GF DF	Salade d'endives, Oranges et Fenouil Grillé Grilled endive - fennel salad, fresh orange segments and argan oil dressing Gegrillter Chicoree-Fenchel-Salat mit frischen Orangenfilets und Arganöl-Dressing Salade d'endives et fenouil grillés, segments d'orange fraîche et vinaigrette à l'huile d'argan	16€

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ENTRÉES

GF	Fromage De Chèvre Goat cheese au gratin with variety of beetroot and clementine jelly Ziegenkäse-Gratin mit verschiedenen Rote Bete und Clementinengelee Gratin de fromage de chèvre avec variété de betteraves et gelée de clementine	21€
	Soupe à l'oignon Traditionnelle Traditional onion soup with Comte cheese and crispy croutons Traditionelle Zwiebelsuppe mit Comté-Käse und knusprigen Croûtons Soupe à l'oignon traditionnelle au Comté, croûtons croustillants	16€
GF	Moules Marinières Fresh mussels in creamy white wine sauce, parsley, lemon and garlic Frische Miesmuscheln in cremiger Weißweinsauce mit Petersilie, Zitrone und Knoblauch Moules fraîches à la sauce crémeuse au vin blanc, persil, citron et ail	21€
	Raviolis de Crevettes Shrimp ravioli in creamy bisque sauce and verbena Garnelen-Ravioli in cremiger Bisque-Sauce mit Verbene Raviolis aux crevettes, sauce crémeuse de bisque et verveine	23€

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LA TERRE

GF	Parmantie de Bœuf Braised beef on potato puree with red wine sauce, parsley gremolata and fresh herbs Geschmortes Rindfleisch auf Kartoffelpüree mit Rotweinsauce, Petersilien-Gremolata und frischen Kräutern Bœuf braisé sur purée de pommes de terre, sauce au vin rouge, gremolata au persil et herbes fraîches	36€
GF	Agneau Confit Confit lamb on creamy polenta with caramelized onions topped with kalamata olives jus Konfiertes Lamm auf cremiger Polenta mit karamellisierten Zwiebeln und Kalamata-Olivenjus. Agneau confit sur polenta crémeuse, oignons caramélisés et jus aux olives de Kalamata	32€
GF	Poulet en Croûte de Noisettes Encrusted roasted chicken breast with hazelnut, zucchini, romaine lettuce and basil Haselnuss-krustierte Hähnchenbrust mit Zucchini, Romanasalat und Basilikum Suprême de poulet rôti en croûte de noisettes, courgettes, laitue romaine et basilic	32€
V	Raviolis aux Legumes Seasonal vegetable Ravioli in Lemongrass-Infused Broth Saisonale Gemüse-Ravioli in Zitronengras-Brühe Raviolis aux légumes de saison dans un bouillon parfumé à la citronnelle	26€
DF	Canard à l'orange Orange-glazed duck filet with potatoes gratin and jus Orangenglasierte Entenfilets mit Kartoffelgratin und Jus Filet de canard glacé à l'orange, gratin dauphinois et jus	29€

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LA TERRE

V GF	Chou-Fleur Rôti Roasted cauliflower aromatized with smokey spices, sour cream and fresh herbs Gerösteter Blumenkohl mit rauchigen Gewürzen, Sauerrahm und frischen Kräutern Chou-fleur rôti aux épices fumées, crème aigre et herbes fraîches	24€
V GF	Ratatouille Provençal With Eggplant, summer squash, bell peppers, onion, tomatoes and pistou sauce Aubergine, Sommerkürbis, Paprika, Zwiebel, Tomaten und Pistou-Sauce Aubergine, courge d'été, poivrons, oignon, tomates et sauce pistou	32€

LA MER

	La Bouillabaisse Marseillaise Seabass fillet with rouille sauce, potatoes and fennel Wolfsbarschfilet mit Rouille-Sauce, Kartoffeln und Fenchel Filet de bar, sauce rouille, pommes de terre et fenouil	36€
	Poisson a la Dieppoise Poached grouper in beurre blanc sauce and dieppoise garnish Pochierter Zackenbarsch in Beurre-blanc-Sauce und Dieppoise-Garnitur Mérout poché, sauce beurre blanc, garniture dieppoise	32€
DF	Thon Grillé Prime Tuna steak with vierge zucchini, lemon and herbs Hochwertiges Thunfischsteak mit Zucchini à la vierge, Zitrone und Kräutern Steak de thon de première qualité, courgettes à la vierge, citron et herbes.	30€

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DESSERTS

	Le Profiterole	14€
	Beautiful chou profiterole with vanilla ice cream, hazelnuts and hot chocolate	
	Wunderschöne Chou-Profiterole mit Vanilleeis, Haselnüssen und heißer Schokolade	
	Magnifique chou profiterole avec glace à la vanille, noisettes et chocolat chaud	
V GF	Crème Brûlée	14€
	Traditional crème brûlée with vanilla	
	Traditionelle Crème Brûlée mit Vanille	
	Crème brûlée traditionnelle à la vanille	
	Fraises et Meringues	14€
	Strawberries with fresh mint, Chantilly and meringues pavlova	
	Erdbeeren mit frischer Minze, Chantilly und Baiser-Pavlova	
	Fraises à la menthe fraîche, chantilly et meringues façon pavlova	
VG GF	Salade de Fruits	14€
	Seasonal fruit salad with mint syrup	
	Saisonaler Obstsalat mit Minzsirup	
	Salade de fruits de saison au sirop de menthe	
V GF*	Sélection de Glaces	5€
	Ice cream selection of vanilla, strawberry, chocolate and banana	
	Eiscreme-Auswahl: Vanille, Erdbeere, Schokolade und Banane	
	Sélection de glaces : vanille, fraise, chocolat et banana	
VG GF*	Sélection de Sorbet	5€
	Sorbet selection of lime and mango	
	Sorbet-Auswahl: Limette und Mango	
	Sélection de sorbets : citron vert et mangue	

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VEGAN MENU

ENTRÉES

	Tarte aux Tomates Tomato tart with onion confit and mustard Chantilly Tomatentarte mit Zwiebelconfit und Senf-Chantilly Tarte aux tomates, confit d'oignon et chantilly à la moutarde	17€
GF DF	Salade Verte With Romaine lettuce, tomatoes, cucumber, olives, bell peppers, lemon - olive oil dressing Romanasalat, Tomaten, Gurke, Oliven, Paprika mit Zitronen-Olivenöl-Dressing Laitue romaine, tomates, concombre, olives, poivrons, vinaigrette citron-huile d'olive	17€
GF DF	Salade d'endives, Oranges et Fenouil Grillé Grilled endive - fennel salad with fresh orange segments and argan oil dressing Gegrillter Chicoree-Fenchel-Salat mit frischen Orangenfilets und Arganöl-Dressing Salade d'endives et fenouil grillés, segments d'orange fraîche et vinaigrette à l'huile d'argan	16€
	Soupe à l'oignon Traditionnelle Traditional onion soup with plant base cheese and crispy croutons Traditionelle Zwiebelsuppe mit pflanzlichem Käse und knusprigen Croûtons. Soupe à l'oignon traditionnelle au fromage végétal et croûtons croustillants	16€

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VEGAN MENU

PLATS PRINCIPAUX

	Raviolis aux Legumes Seasonal vegetable Ravioli in Lemongrass-Infused Broth Saisonale Gemüse-Ravioli in Zitronengras-Brühe Raviolis aux légumes de saison dans un bouillon parfumé à la citronnelle	24€
GF	Chou-Fleur Rôti Roasted cauliflower aromatized with smokey spices, sour cream and fresh herbs Gerösteter Blumenkohl mit rauchigen Gewürzen, Sauerrahm und frischen Kräutern Chou-fleur rôti aux épices fumées, crème aigre et herbes fraîches touille Provençal	21€
GF	Ratatouille Provençal Eggplant, summer squash, bell peppers, onion, tomatoes and pistou sauce Aubergine, Sommerkürbis, Paprika, Zwiebel, Tomaten und Pistou-Sauce Aubergine, courge d'été, poivrons, oignon, tomates et sauce pistou	17€

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VEGAN MENU

DESSERTS

	Les Fraises	14€
	Strawberries with mint, Chantilly and strawberries sorbet	
	Erdbeeren mit Minze, Chantilly und Erdbeersorbet	
	Fraises à la menthe, chantilly et sorbet aux fraises	
GF	Salade de Fruits	14€
	Seasonal fruit salad with mint syrup	
	Saisonalers Obstsalat mit Minzsirup	
	Salade de fruits de saison au sirop de menthe	
	Sélection de Glaces	5€
	Classic Ice Cream Duo with vanilla and chocolate	
	Klassisches Eiscreme-Duo mit Vanille und Schokolade	
	Duo de glaces classiques vanille et chocolat	
	Sélection de Sorbet	5€
	Tropical Sorbet Duo: lime and mango	
	Tropisches Sorbet-Duo: Limette und Mango	
	Duo de sorbets tropicaux : citron vert et mangue	

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