



DOMAINE DE L'ESTEREL

The Menu - Coté Pinède Restaurant

Our restaurant "Coté Pinède" offers you a refined menu that allows our Chef's creativity to shine. We invite you to discover a cuisine that combines the flavors of the sea and land, with rare spices and much more.

Menu « l'Esterel »

Starter / Main course / Dessert : 39€

Starter/ Main course or Main course / Dessert : 31€

To start (off-menu 14€)

Grilled prawns on a mango and tomato salad

Salmon gravlax in the style of "Chi Rashi"

Beef carpaccio, mixed salad greens, Parmesan shavings, and basil

Assortment of tomatoes in the style of "Caprese Burrata" with pesto
(Vegetarian)

To continue (off-menu 23€)

Steamed sea bass fillet, vegetable greens with ginger

Roasted scallops with brown butter, served on a "Primavera" risotto with its
jus

Grilled pluma pork, polenta, mini corn, and grilled zucchini

Rump steak pavé, pepper sauce, mashed potatoes, and potato barrels

Creamy mushroom risotto with Parmesan shavings (Vegetarian)



Garrigae®

Ailleurs.

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To conclude

(Off-menu 9€)

We invite you to order your desserts at the beginning of your meal

Plate of three aged cheeses, mixed salad greens

"Pavlova" with red fruits and passion fruit coulis

Raspberry dome with a chocolate center

Refreshing fruit salad with seasonal fruits and frozen yogurt

Plate of Delights according to the Chef's inspiration

(Additional 2 € served with coffee or tea)

"Fishing Line" Menu

Available exclusively for young "Moussaillons" (sailors) aged 10 and under.

Starter – Main course - Dessert : 14 €

Starter/Main course ou main course/Dessert : 8 €

The classic "Egg Mayo" with toast slices

Catch of the day fish fillet

or

Cut of meat of the moment

Ice cream scoop (2 scoops)

or

My little plate of delights

or

A fresh fruit

