Côté Pinède
Restaurant Garrigae

Facing the pine forest, our Chef invites you to discover a Mediterranean cuisine inspired by Provençal markets. Seasonal produce, mastered cooking techniques, and authentic flavors make up a deliberately concise menu, crafted to the rhythm of fresh arrivals.

To share - *Indulge yourself, that's what it's made for!*

Platters to share (cured meats, cheese) • €23 Mixed • €24

Confit lemon hummus and toasted sesame • €10

Tapas platter • €18

Spicy guacamole • €10

Starters - *Awaken your taste buds*

Homemade semi-cooked duck foie gras, brioche, rosemary and Provence honey fig chutney • €20

Red Kuri squash soup, roasted chestnut chips, hazelnut oil • €14

Langoustine ravioli, reduced bisque, fresh herb emulsion • €19

Perfect egg, porcini mushroom cream, sautéed forest mushrooms and aged Comté cheese • €15

Main Courses - *Let yourself be carried away by the heart of our cuisine*

Roasted saddle of lamb, reduced thyme jus, parsnip mousseline and glazed root vegetables • €30

Herb-crusted cod fillet, saffron butter, melted leeks and einkorn wheat risotto • €28

Beef tenderloin, reduced Kampot pepper jus (Rossini style +€8), Pont-Neuf fries, and heirloom vegetables • €32

Green cabbage stuffed with autumn vegetables, goat cheese and Parmesan, vegetable thyme jus and glazed vegetables • €23

Roasted duck breast, rich jus, mashed potatoes with chanterelles and candied tomatoes • €29

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Allergens: List available upon request.
Net prices in euros, service included.

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Desserts - *Finish on a sweet note, you deserve it*

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

Apple tart on a speculoos crust, hazelnut ice cream and salted butter caramel • €12

Poached pear with sweet spices, dark chocolate mousse and caramelized hazelnut chips • €12

Chocolate dome, molten hazelnut praline heart, cocoa sponge cake, Madagascar vanilla ice cream, and warm chocolate sauce • €13

Chestnut entremets, Baileys crème anglaise • €12

Selection of aged cheeses • €15

Gourmet Coffee or Tea (plate of sweet treats according to the Chef's inspiration) • €14

« Le Petit Chef » Menu

Available exclusively for young chefs up to 10 years old.

Main Course / Dessert: €14



Fish fillet of the day
or
Meat selection of the day
-
Panna cotta with fruit coulis
or
Chocolate fondant
or
A Fresh fruit piece

All our dishes are homemade.

Vegetarian dishes

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