

LA VILLA —DUFLOT—

La Villa Dufлот greets you since 1989.

To start your meal, here is our aperitif selection.

Cocktail of the day (with alcohol)	14€
Cocktail of the day (alcohol-free)	10€
Glass of Champagne Taittinger Brut (10cl)	15€
Glass of Champagne Taittinger Rosé (10cl)	16€

Season after season, our Chef Jean-Louis Ferrié invites you to discover his local-product-based creations.

Our sommelier proposes his daily inspirations:

Food & wine pairing 2 glasses	18€
Food & wine pairing 3 glasses	26€

To celebrate any event or simply to treat yourself for the aperitif or at the table:

The Caviar - Sturia 30g with homemade blinis.

Sturia Vintage Baeri	69€
Sturia Vintage Oscietre	89€

For kids, between 3 and 12 :

Main Course & Dessert/Ice cream
20€

Net prices incl. VAT - Service included

**Our products may contain major allergens (14). A list is available on request.
Fish origin: Mediterranean / Atlantic, Meat origin: France, Foie gras origin: Spain**

To share

Croque-monsieur with Morbier and truffade (4 pieces)	10€
Crusty king shrimps (4 pieces)	10€
Arancini with romesco sauce (4 pièces)	10€

Starters

Œuf parfait <i>Parfait egg, eggplant dip, black olive crumble, tapenade emulsion.</i>	18€
Le Foie gras <i>Strawberry chutney and Banyuls jelly.</i>	21€
Ceviche de Daurade royale <i>Sea bream ceviche, leche de tigre, vegetable pickles.</i>	18€

Main courses

Foie de veau en persillade <i>Veal liver in persillade. baby potatoes, mushrooms.</i>	28€
Magret de canard <i>Duck breast fillet, seasonal asparagus risotto.</i>	30€
Filet de bœuf Rossini <i>Rossini beef fillet, creamy mashed potatoes.</i>	39€
Morue gratinée à l'aïoli <i>Cod au gratin with aioli, escalivade.</i>	29€
Pavé de maigre <i>Stone bass steak, puffed rice, celery variations, black garlic cream.</i>	32€
Gnocchis de pomme de terre <i>Potato gnocchi with scamorza and green pesto.</i>	24€

Desserts

Choice of desserts 14€

Cheeses

The cheese cart 22€
