

LA VILLA =DUFLOT=

La Villa Duflot 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 Mickaël Meunier 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 Osciette	89€

For kids, between 3 and 12 :

Main Course & Dessert/Ice cream
20€

Starters

Le foie gras Semi-cooked with Rivesaltes muscat, pears with spices and walnuts	21€
Homemade terrine of the moment	16€
Le poireau Vinaigrette-style steamed leek, wasabi mayonnaise.	16€
Poached egg in red wine sauce Lardons, croutons, Bourguignonne sauce.	18€
Le velouté Of crustaceans, king shrimps, fresh mato cheese.	18€

Main courses

El Xai (l'agneau) en gigot Leg of lamb preserved with herbs, rosemary juice.	25€
Le filet de boeuf (supplément rossini 6€) Beef fillet, Bordelaise sauce.	29€
Le ris de veau Sweetbread, Banyuls sauce, horns of plenty.	26€
The salmon with sorrel	24€
Le poulpe Octopus cooked in stock, Iberian chorizo.	26€
Le Saint-Pierre St Peter's fish, anchovies and olives vinaigrette.	27€
Chef's vegetarian inspiration Chef's suggestion.	22€

Desserts

La pavlova au citron Pavlova with lemon marmalade, yuzu ganache.	14€
Le Parfait Chocolat-Pécan Chocolate-praliné-pecan entremets.	14€
Macaron Pistache Pistachio light cream, pistachio praline.	14€
Entremets thé jasmin Tea-jasmine light cream, soft biscuit.	14€
Entremets passion framboise Passion fruit mousse, raspberry mousse, dacquoise almond biscuit.	14€
Les Givrés de Xavier Mertz (Frozen creations in trompe l'oeil style) The toffee apple, the pear, the lemon, the rose, the blackberry. The vanilla.	14€ 17€

Side dishes choice

6€
Mashed potatoes
26€ Red squash roasted with honey and hazelnuts
Einkorn risotto
Carrot and orange mousseline



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