



le vistamar

Benoît Witz and his team

« Eating well, looking good. »

The light and refined cuisine offers a subtle blend of wellness and gastronomy.

*For any food allergy or dietary requirements, please inform our Maître d'hôtel upon placing your order.
All prices are in Euro.*

La **N**A T U R E by Benoît Witz :

vegetables from Hermitage's garden 
olive pulp

To start...

Heirloom tomato and red berries 30
mozzarella di bufala

Marinated vegetables with saffron from Provence  28
seasonal mushrooms

Anchovies from our coast  32
aubergine caviar and socca

Blue lobster in freshness 68
Watermelon and star anise pepper's jelly

Crusted pie, poultry, foie gras and artichoke 34
antipasti




Our classics from Hermitage Hotel

Oscietra caviar "Kaviari" 50 gr 155
blinis and garnishes


Risotto carnaroli 40
tomato and summer's truffle

Bouillabaisse in three declinaison 92
in ceviche
rockfish soup
capon fish

Farm and Sea

Saddle of lamb from Pré-Alps	48
<i>tiny stuffed vegetables</i>	
Veal medallion and Colonnata	50
<i>Swiss-chard, girolles mushrooms, tomato</i>	
Mediterranean John Dory 	56
<i>courgette and basil</i>	
Hake 	44
<i>ratatouille "stockfish style"</i>	
Red mullet 	46
<i>calisson potatoes, confit tomato</i>	

To share (for 2 pers.)

Gamberoni from the Genova Golf	p.p. 78
<i>lemon ravioles</i>	
Catch of the day 	p.p. 65
<i>riviera garnish</i>	
Beef chop grilled in the fireplace	p.p. 60
<i>seasonal mushrooms</i>	

Cheeses

Selection of fresh and matured cheeses, Céneri Monaco	
<i>Mesclun, fruit and marmelade</i>	

The sweetness

Nicolas Baygourry and his team suggest,

Signature soufflés 24

Grand Marnier, citrus and melon, calisson ice cream

Raspberry, basil sorbet, yuzu espuma

Dark chocolate, pepper mint, crispy nib

Mara des bois strawberry 28

Beetroot meringue, frozen yogurt, aloe vera

Poached peach with blackcurrant 24

verbena sorbet, fresh and crispy almond

Nyangbo chocolate timbale 26

spicy caramel, nuts biscuit

Roasted apricot with organic honey from our hives  24

Andoa chocolate sphere, chilly from Jamaïque

Vanilla blanc-manger and timut peppercorn 20

grapefruit and strawberry

Fresh seasonal red fruits 26

strawberry sorbet

Selection of homemade ice creams and sorbets 20

Rocagel milk jam

