

An exceptional moment in time

A word from the Chef

"Through this menu, we wanted to tell you of the South, our sea and our seasons.

Thank you for taking the time to savour this moment at restaurant Le Siècle".

The Chef and the restaurant team

Restaurant opening times: from 12pm to 2pm then from 7pm to 10pm





Signature starter

Homemade Foie gras

Brioche with dried fruit, exotic fruit condiment, redcurrants, ginger macaroon and lime zest

28 €



Signature Mains

Le Flambeur Châteaubriand

Cognac flambé with pepper sauce (to share)

95 €

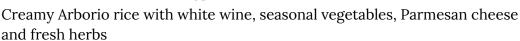
The Lobster Feast

Whole lobster flambéed in Whiskey, fresh linguine, homemade bisque and lemony herbs (to share)

84 €



Secret Garden risotto 🐎



Business Formula

Dish of the day, 2 scoops of ice cream and coffee Valid from 12 to 2pm excluding weekends and public holidays

19.50€

Room Service

Supplement of €4 for drinks and €8 for dishes for room service

Vegetarian option

Net prices incl. VAT - Incl. tax and service



Tropical Pavlova Crunchy meringue, vanilla mascarpone chantilly, fresh mango, passion fruit, redcurrants, lime zest and vanilla ice cream	14 €
Mokaya' dark chocolate crisp Crunchy praline, dark chocolate mousse and red fruit coulis	13 €
Chef's Crème brûlée Caramelised sugar topped vanilla cream	14 €
Fresh pineapple carpaccio Coconut ice cream, grated coconut, lime zest, candied ginger, flaked almonds and fresh mint	14 €

Our ice creams	2 scoops	3 scoops
Vanilla, chocolate, coffee, praline	10€	15€
Our organic sorbets		
Blackcurrent, lemon, blueberry, raspberry, strawberry, apricot	10€	15€

Signature Dessert

Flambéed Crepes Suzette

With Cointreau, orange segments and citrus butter, flambées minute

23€