

Collaborating with Louis Vuitton
means becoming part of the history of
this unique Maison and building solid friendships,
like those I share with Maxime and others
around me who are just as dedicated.

Arnaud Donckele





CEVICHE TASTING

With drinks or as a starter

Ceviche
(60 g)

John Dory - mango, seaweed

€32

Tuna, avocado, coriander

€35

Seabass citrus, mint

€36



Lobster, fennel, basil

€52





TO START...

- | | | |
|---|---|-----|
|  | Iced tomato soup, flavoured with aromatic coriander and olive oil,
Vegetable tartar, beefsteak tomato sorbet | €30 |
|  | Artichokes like a painting with peppery salads,
An ephemeral vegetable rouille for saucing | €32 |
| | Carpaccio of sea bream, white and yellow peaches,
Delicately enhanced with verbena | €48 |
| | Carpaccio of wild prawns, warm waffle,
Cream and seafood coral sorbet | €54 |
| | Langoustine and fennel from Provence,
Sauce "velours" of tagetes with absinthe | €72 |





TO CONTINUE...

John Dory steamed in seaweed and citronella, Sabayon of local lemon and lovage	€52
With Golden Imperial caviar (12 g)	€100
Flame-grilled and smoked sea bass filet, Bearnaise sabayon, in a spirit of a barbecue sauce	€72
Turbot filet in summer truffle scales, Truffled vierge sauce with condiments from Nice	€82
Grilled lobster or spiny lobster,	with lobster €82
Warm "Cabusade" vinaigrette sauce	with spiny lobster €144

All our dishes are served with vegetables from the kitchen gardens of Vars
in verbena olive oil topped with the chef's exclusive Louis Vuitton mousseline





TO CONTINUE...

Farm-raised poultry, rosemary sabayon, chanterelles and Banyuls wine €48

Rocky pasture lamb chops, €61
Hearty "back from a journey through the Atlas" jus

 Zitone pasta stuffed with Marmande tomato and black truffle, €80
Parmesan cream, basil, hearty jus

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*The art of savoir-faire lies in the preparation
of ingredients, where the human touch is
at the heart of each creation.*

*I hope that Arnaud's team, and my own, will bring you
a little taste of love and indulgence.*

Maxime Frédéric





SWEET DREAMS

by Maxime Frédéric

DESSERTS

Vanilla dessert - vanilla ice cream

€25

Hazelnut dessert - lemon sorbet

€25

Grand cru chocolate dessert - raspberry sorbet, chocolate sauce

€25

Freshly-prepared tarte Tropézienne - iced orange blossom

€22

Profiterole-style chocolate wafer

€24





SWEET DREAMS

by Maxime Frédéric

FRESHLY-PREPARED DOLCE VITA ICE CREAM

Strawberry sorbet, collection of strawberries and raspberries

Strawberry sorbet and frozen yoghurt, marmalade of various citrus varieties
infused with vanilla

Frozen yoghurt, fresh and roasted figs, granola and chestnut honey

€24



HT



OUR CHOCOLATES

We select the best varieties of cacao from small-scale plantations the world over.
Our tablets combine a variety of subtle tastes. To enjoy here or take home.

NOS SIGNATURES

Monogram Flower	€25
<ul style="list-style-type: none">• <i>Hazelnut praline with Tahitian vanilla caramel</i>• <i>Peanut praline with Madagascan vanilla caramel</i>• <i>Pistachio praline with orange flower caramel</i>• <i>Buckwheat praline with Réunion blue vanilla caramel</i>	
Coated hazelnuts	€25
Chocolate bar	€21
Marshmallows 6 pieces	€25

DAMIER TABLETS

Single-origin grand cru dark chocolate 75% cacao - Vietnam	€18
Single-origin grand cru milk chocolate 40% cacao - Peru	€18
Old-fashioned non-conched dark chocolate 75% cacao - Dominican Republic	€18
Old-fashioned non-conched milk chocolate 40% cacao - Madagascar	€18

SWEET SPREADS - 330 g

Stone-ground hazelnut spread	€25
<i>A combination of French hazelnuts and Réunion blue vanilla with Peruvian milk chocolate.</i>	

Louis Vuitton Les Arts de la Table tableware collections are exclusively available at the Saint-Tropez, Cannes and Monaco stores.

Sorry, we do not accept cheques.

*Credit cards accepted: Visa, American Express, Mastercard, JCB, Discover, Diner's Club and Union Pay.
Prices are shown net, taxes and service included.*

*Our farmers guarantee that all our meats are of French origin.
Please inform us of any dietary restriction or allergies.*

