

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



AVID TRAVELLER MENU

For all guests at the table

€230

Route du Grand Voyageur food-wine pairing

€125

Sequence of small savoury dishes

Cappuccino of Pampelonne garden with ginger,
"Trip to Asia" marinated vegetable sushi



Varoises tomato tartlet,
Marmande vinaigrette, refreshed with marigold



Wild prawn linguine,
coral butter flavoured with local basil



John Dory meunière with kombu, winter citrus
champagne fishbone broth

or

Roasted poultry, kumquat velouté,
giblet tartlet with foie gras



Vacherin with rhubarb and Beaumes-de-Venise

or

Lemon-hazelnut meringue soufflé



Profiterole-style chocolate wafer



EXPRESS TRAVEL MENU

€185

Sequence of small savoury dishes



The joy of choice in three acts



Sweet treats

À LA CARTE

Starter

€55



Main course (excluding supplement)

€80



Dessert

€30



TO START...



Varoises tomato tartlet,
Marmande vinaigrette, refreshed with marigold

or

A stroll through Sydney's garden ,
rustic vinaigrette with lovage

or

Plump chanterelle ravioli, slivered almonds,
silky tomatoes marbled with oxidised wine*

*Vegetarian option served as a main course, €25 supplement

or

Wild prawn linguine,
coral butter flavoured with local basil

or

Thinly sliced Mediterranean pandora bream,
fresh piquant backcountry greens

or

Deep-sea bluefin tuna, crabmeat,
silky "trip to Asia" sauce



TO CONTINUE...

John Dory meunière with kombu, winter citrus
champagne fishbone broth

Option with 12g caviar, €48 supplement

or

Hearth-grilled and smoked sea bass,
supremely simple sauce vierge with tomatoes and autumn ceps

or

Lightly seared red mullet, bottarga morsels,
plant-based rouille sabayon with vin d'orange

or

Chargrilled lobster*,
ephemeral of shiso-infused heads

or

Steamed Spiny Lobster with seaweed and lemongrass vapour,
Warm «Cabusade» vinaigrette with lemon-balm

To share between two persons

or

Roasted poultry, kumquat velouté,
giblet tartlet with foie gras

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

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

Profiterole-style chocolate wafer

or

Vacherin with rhubarb and Beaumes-de-Venise

or

Lemon-hazelnut meringue soufflé

or

Upside-down figs iced timbale

Louis Vuitton Art of Dining tableware is 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.*

Water and coffee included.

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