

*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





EXPRESS TRAVEL MENU

The joy of choice in three acts
€165

TO START...



Cherry tomato tartlet with basil and olive oil,
vinaigrette of Marmande tomato from the Grimaud plantations

or



Barigoule of garden vegetables from Sidney and Provence,
dressed with a fragrant vinaigrette of Menton mandarine

or



Large ravioli of truffle and mozzarella di bufala,
subtly truffled tomato marmelade
As a dish + €20

or

Thinly sliced sea bream,
fresh sprigs of peppery back-country herbs

or

Carpaccio of wild prawns, warm waffle,
sorbet of coral infused with fragrant verbena

or

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





TO CONTINUE...

John Dory steamed in seaweed and citronella,
light lime and lovage sauce
with Golden Imperial caviar (12 gr) + €48

or

Fire-grilled and smoked Mediterranean sea bass,
simple sauce vierge and limono medica citron
to share (served to two people)

or

Lightly seared red mullet, bottarga shavings,
sabayon of vegetable rouille with orange wine

or

Grilled lobster or Dublin Bay prawn,
Warm "Cabusade" vinaigrette sauce
with Dublin Bay prawn + €60

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





TO CONTINUE...

Roast farm-raised poultry,
rich jus with Alpilles oregano

or

Roasted lamb saddle and chop,
jus reminiscent of the Middle East

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in verbena 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 Beauges-de-Venise

or

Pavlova of raspberry and verbena

or

Strawberry ice cream sundae

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.*