



*Welcome to Bistrot by l'Opale,*

*Today, we welcome you to a place that is evolving while remaining true to its essence: a love for fine ingredients and the pleasure of sharing.*

*After several years dedicated to fine dining cuisine, L'Opale now gives way to a freer, more spontaneous expression of cooking.*

*Bistrot by L'Opale has become the heart of the house, including in the evening, with a warm and genuine spirit.*

*Our cuisine follows the rhythm of nature.*

*It draws inspiration from the Provençal terroir, the seasons, and the relationships we build with our local producers.*

*With each new arrival and market discovery, our menu evolves, transforms, and tells a different story every day.*

*At the table as well as throughout the dining experience, everything is thoughtfully designed to offer something simple, warm, and authentic.*

*We wish you a wonderful time with us.*

*Romain SERRADIMIGNI  
Head Chef – Bistrot by L'Opale*



## LUNCHTIME

*A seasonal menu, honest and generous,  
changing with each harvest and the market's finest finds,  
inspired by the sun-drenched flavours of Provence.*

## OUR SET MENUS

### **STARTER & MAIN COURSE OR MAIN COURSE & DESSERT – €29**

Still or sparkling water included.

### **STARTER, MAIN COURSE & DESSERT – €34**

Still or sparkling water included.

## MAIN COURSE OF THE DAY - €19

All prices include taxes and service.

In case of allergies or food intolerances, please kindly inform our team.



*AT DINNER TIME*

*The Chef's Inspiration, Through The Seasons*

## OUR SNACKS

### **ORGANIC FRIES, PASTIS MAYONNAISE - 8€**

Organic chickpea flour, fresh herbs.

### **RED TUNA TARTARE - 8€**

Marinated watermelon with vinegar & Sichuan pepper, sobacha.

## OUR STARTERS

### **BEETROOT IN TEXTURES - 15€**

Beetroot gnocchi, beetroot cappuccino, raspberry,  
Colonnata cured pork fat.

### **VITELLO TONNATO - 14€**

Capers, PDO Parmesan, rocket leaves and *Domaine Jolibois* olive oil.

All prices include taxes and service.

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## OUR DISHES

### **STUFFED ZUCCHINI FLOWER - 26€**

*Aureille* fresh goat's cheese with lemon, chilled zucchini velouté, pan-seared zucchini.

### **EUROPEAN LOBSTER - 27€ | 49€ - Half Lobster / Whole Lobster**

Chickpea hummus with Ras el Hanout, roasted peach, creamy verbena bisque.

### **FRESH DAILY FISH - 26€**

Tomatoes Provençal Style, mashed potatoes with *Domaine Jolibois* Grossane olive oil, and sauce vierge.

### **HAND-CHOPPED CHAROLAIS BEEF TARTARE - 27€**

Confit tomatoes, pine nuts, rocket and fresh French fries.

### **BUTCHER'S CUT - 26€**

Chimichurri sauce, fresh French fries, green salad and pickles.

### **RIB OF BEEF - 85€**

Chimichurri sauce, fresh French fries, green salad and pickles.



## CHEESE

**SELECTION OF 2 CHEESES - 7 €**  
*La Roumanière Homemade Jam, Walnuts.*

## OUR DESSERTS

**PANNA COTTA - 8 €**  
Seasonal fruit coulis and pistachio crumble.

**RED BERRY PAVLOVA - 8€**  
Fresh berries and yogurt ice cream.

**HALF-BAKED CHOCOLATE CAKE - 8€**  
80% Ghana chocolate, vanilla ice cream.

**PEACH MEDLEY - 12€**  
Peach soup, roasted nectarines and fresh apricots.

*Thank you for sharing this moment with us!*

