



# ROSÉ

*le Restaurant*

Rosé is all about discovering and sharing  
Mediterranean flavors.

It's about fresh products, a delicious homemade  
cuisine that feels good. The sea, the land, the plants.

*Benvenuto at Rosé !*

# Formulas

## Menu Rosé

Starter, main course and dessert

50€

## Menu Complet

Tapas to share  
Starter, main course and dessert

56€

## Menu Premium

Appetizers  
Starter, main course and dessert

80€

Water and coffee included in each package

Price incl. service



# Beverage

## Wine package

Price per person  
based on one bottle for 3 / based on one bottle for 2

Classic

9,5€ / 14€

Quali

12,5€ / 19€

Premium

16€ / 23,5€

## Other Beverage

Glass of  
champagne

15 €

Beer bottle

7 €

Cocktail\*

15 €

Soft

5.5 €

Mocktail\*

8€

\*Served in a jar  
Price incl. service



**STARTERS UP TO THREE CHOICES TO SHARE  
MAIN COURSE AND DESSERT SINGLE CHOICE FOR THE WHOLE GROUP**

## STARTERS

- Avocado shrimp, sesame and soy
- Greek octopus salad
- Mini arancini mozzarella and truffled ham
- Sea bream carpaccio, chioggia, coconut and citrus fruits
- Pan-fried sot-l'y-laisse, gorgonzola, pear and walnuts

## MAIN COURSES

- Sea bream fillet, buttered spinach, braised endive and black garlic sauce
- Yellow chicken supreme, potato gratin, roasted tomatoes and gorgonzola sauce
- Risotto with asparagus, pan fried mushrooms and parmesan crumble
- Duck breast, cauliflower puree and morel sauce
- Red mullet fillets, beet hummus - chickpea and shellfish bisque

## DESSERTS

- Moelleux with dark chocolate, mandarin and orange whipped cream
- Caramel mille-feuille
- Pear and white chocolate éclair
- Paris Brest-style tartlet and homemade praline
- All buckwheat finger: biscuit, mousse and crispy

**SINGLE CHOICE FOR THE WHOLE GROUP**

## STARTERS

- Pomegranate smoked salmon
- Foie gras with olive cream

## MAIN COURSES

- Beef Wellington glazed vegetables
- Half lobster with langoustine cream

## DESSERTS

- Saint-Honoré apricot verbena
- Ispahan