

From December 1st to January 15th

HOLIDAY MENU BUSINESS

STARTER

Raviole, salmon gravlax, fresh cheese with herbs, Dashi brew

MAIN COURSE

Charolais beef tenderloin, butternut, citrus and curcuma,
hazelnut praliné, reduced juice

or

Roasted sea bass filet, candied vegetables fregola sarda,
citrus and anise fish fumet

DESSERT

Chocolate sphere, tonka pear chutney, English cream,
frosted raspberries

45 €

*Except on the evening of December 24th and 31st.
All reservations must be made through the hotel's sales department:
commercial@leautel-toulon.com*