



LA VAGUE DE SAINT PAUL

HOTEL RESTAURANT

★★★★

Easter Menu

Sunday, April 1st
& Monday, April 2nd 2018

Bio egg from *La Plume Blanche* in Vence

Warm green asparagus, guanciale from
Italian Lombardy, creamy asparagus sauce,
chive flavoured deviled egg

Easter lamb variations :
slow-roasted shoulder of lamb with sweet spices,
slow-roasted leg of lamb with rosemary,
French-style peas and carrot tops from Mr Auda

Fresh goat cheese from « Mons »
stuffed with Taggiasches olives and basil leaves

Mix of « Barry » chocolate dessert,
chocolate and fleur de sel shortbread, cocoa ice-cream

60E/pers
drinks excluded

85E/pers
food & wine pairing