


## PROVENCE

### A TASTE OF FRENCH ELEGANCE

Inspired by the cuisine of Southern France, Stéphanie Le Quellec is a purist. Fuelled by passion and using her masterful understanding of flavours, she creates sophisticated dishes that are full of character. Winner of France's 'Top Chef' TV show, her two Michelin-starred restaurant "La Scène" in Paris presents creations that are imaginative, harmonious and precise.

Imbued with a touch of romance, Le Quellec's carefully curated menus at Provence bring you delicious French cuisine with the authentic taste of France. You'll savour inspiring dishes that evoke the warmth and glamour of the Côte d'Azur. An experience that brings you fine dining in a tranquil setting, together with a perfectly paired selection of wines from across the region.





## STARTERS/ENTRESS

	<b>Quiche Lorraine with Gruyere, caramelized onions and olive powder</b>	17€
	Quiche Lorraine mit Gruyere, karamellisierten Zwiebeln und Olivenpulver Quiche Lorraine au Gruyère, oignons caramélisés et poudre d'olive	
GF	<b>Steamed mussels with chardonnay wine, fresh herbs and garlic butter</b>	21€
	Gedämpfte Muscheln mit Chardonnay-Wein, frischen Kräutern und Knoblauchbutter Moules vapeur au chardonnay, herbes fraîches et beurre à l'ail	
GF DF	<b>Raw Sea bass carpaccio assorted with fresh fennel salad and kiwi</b>	24€
	Rohes Wolfsbarsch-Carpaccio gepaart mit einem frischen Fenchel-Kiwi-Salat Carpaccio de bar cru accompagné d'une salade de fenouil frais et de kiwi	
	<b>Beef tartare with marinated egg yolk, croutons, herbs and crispy buckwheat</b>	21€
	Rindertatar mit mariniertem Eigelb, Croutons, Kräuter und knuspriger Buchweizen Tartare de bœuf avec jaune d'œuf mariné, croûtons, herbes et sarrasin croustillant	
V GF	<b>Au gratin chevre cheese, beetroot salad with summer berries and clementine jelly</b>	35€
	Au gratin-Chevre-Käse, Rote-Bete-Salat mit Sommerbeeren und Clementinengelee Au gratin chevre, salade de betteraves aux fruits d'été et gelée de clémentines	

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\*May contain traces / EF egg-free option

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## STARTERS/ENTRESS

DF GF	<b>Niçoise salad with boiled egg, tuna and lemon dressing</b> Niçoise-Salat mit gekochtem Ei, Thunfisch und Zitronendressing Salade niçoise aux oeuf dur, thon et vinaigrette au citron	21€
GF	<b>Panisse</b> <b>Chickpea fries, aioli mayonnaise with lemon and thyme</b> Panisse Gebratene Kichererbsenstangen mit Aioli-Mayonnaise, Thymian und Zitrone Panisse Bâtonnets de pois chiches frits avec mayonnaise à l'aioli, thym et citron	21€
	<b>Foie gras with beef patties on brioche bread and truffle mayonnaise</b> Gänseleber mit Rinderfrikadellen auf Briochebrot und Trüffelmayonnaise Fois herbe avec galettes de bœuf sur pain brioché et mayonnaise à la truffe	30€
GF	<b>Mixed green salad with roasted pears, pumpkin flakes with blue cheese cream and hazelnut vinaigrette</b> Gemischter grüner Salat mit gerösteten Birnen, Kürbisflocken mit Blauschimmelkäsecreme und Haselnussvinaigrette Salade verte composée de poires rôties, flocons de potiron à la crème de fromage bleu et vinaigrette aux noisettes	33€
DF	<b>Beluga lentil salad with octopus, spring onion, chilli pepper and sherry vinegar</b> Beluga-Linsensalat mit Oktopus, Frühlingszwiebeln, Chilischote und Sherryessig Salade de lentilles beluga au poulpe, oignon nouveau, piment et vinaigre de xérès	38€

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## THE LAND/LA TERRE

	<b>Lamb chops with smoked eggplant puree, summer veggies and mint crust</b>	28€
	Lammkoteletts mit geräuchertem Auberginenpüree, Sommergemüse und Minzkruste Côtelettes d'agneau avec purée d'aubergines fumées, légumes d'été et croute de menthe	
GF	<b>Grilled chicken fillet marinated with spices, served with zucchini and olive sauce</b>	32€
	In Gewürzen mariniertes, gegrilltes Hähnchenfilet, serviert mit Zucchini und Olivensauce Filet de poulet grillé mariné aux épices, servi avec courgettes et sauce aux olives	
	<b>Beef Parmentier with mashed potatoes, red wine sauce and gremolata</b>	36€
	Parmentier vom Rind mit Kartoffelpüree, Rotweinsauce und Gremolata Parmentier de bœuf avec purée de pommes de terre, sauce au vin rouge et gremolata	
DF VG GF	<b>Ratatouille with vegan pesto and roasted tomatoes</b>	38€
	Ratatouille mit veganem Pesto und gerösteten Tomaten Ratatouille au pesto végétalien et tomates rôties	
V	<b>Pistou pasta with basil, olive oil, Parmesan cheese and confit cherry tomatoes</b>	21€
	Pistou-Nudeln mit Basilikum, Olivenöl, Parmesankäse und konfektionierten Kirschtomaten Pâtes au pistou au basilic, huile d'olive, parmesan et tomates cerises confites	
V	<b>Confit Fennel with spicy harissa sauce and goat cheese</b>	21€
	Fenouil-Confit, Sauce Harissa épicée und Fromage de Chèvre Fenouil confit, sauce harissa épicée et fromage de chèvre	

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## THE SEA/LA MER

GF	<b>Poached Cod, celeriac puree and roasted cauliflower</b>	32€
	Pochierter Kabeljau, Selleriepüree und gerösteter Blumenkohl Morue pochée, purée de céleri-rave et chou-fleur rôti	
	<b>Bouillabaisse with poached local fish, rouille sauce, baby potatoes and croutons</b>	36€
	Bouillabaisse mit pochiertem Fisch aus der Region, Rouillesauce, Babykartoffeln und Croutons Bouillabaisse au poisson poché du pays, sauce rouille, pommes de terre grelots et croûtons	
DF GF	<b>Tuna steak with sauce vierge, zucchini and cherry tomatoes</b>	38€
	Thunfischsteak mit Sauce Vierge, Zucchini und Kirschtomaten Steak de thon sauce vierge, courgettes et tomates cerises	

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## DESSERTS

DF VG GF	<b>Slowly poached peach, raspberry coulis and sorbet, crumble</b> Langsam pochierter Pfirsich, Himbeercoulis und Sorbet, zerbröseln Pêche pochée lentement, coulis de framboise et sorbet, crumble	14€
V GF	<b>Crème Brulee with berries</b> Crème Brûlée mit Beeren Crème brûlée aux fruits rouges	14€
V	<b>Profiterole with chocolate ganache and caramelized hazelnuts</b> Profiterole mit Schokoladenganache und karamellisierten Haselnüssen Profiterole avec ganache au chocolat et noisettes caramélisées	14€
	<b>Millefeuille with vanilla mousse</b> Millefeuille mit Vanillemousse Millefeuille à la mousse vanille	14€
VG GF	<b>Antioxidant fruit salad with almonds and lime dressing</b> Antioxidativer Obstsalat mit Mandeln und Limettendressing Salade de fruits antioxydante aux amandes et vinaigrette au citron vert	14€
V GF*	<b>Ice Cream Selection: vanilla, chocolate, banana and strawberry</b> Eisauswahl: Vanille, Schokolade, Banane und Erdbeere Sélection de glaces : vanille, chocolat, banane et fraise	5€
VG GF*	<b>Sorbet Selection, mango and lime</b> Sorbet-Auswahl, Mango und Limette Sorbet Sélection, mangue et citron vert	5€

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# VEGAN MENU

## STARTERS / ENTRESS

- DF **Soup au pistou with seasonal vegetables, fresh basil and garlic** 17€  
Suppe au pistou mit Saisongemüse, frischem Basilikum und Knoblauch  
Soupe au pistou aux légumes de saison, basilic frais et ail
- DF GF **Panisse** 21€  
**Chickpea fries with spicy tomato sauce**  
Kichererbsen-Pommes mit pikanter Tomatensauce  
Frites de pois chiches à la sauce tomate épicée

## MAIN COURSES / PLATS PRINCIPAUX

- DF GF **Deep fried baby zucchini and eggplant sticks and spicy tomato sauce** 38€  
Frittierte Baby-Zucchini- und Auberginenstangen und würzige Tomatensauce  
Bâtonnets de courgettes et d'aubergines frites et sauce tomate épicée
- Pistou pasta with basil, olive oil and confit cherry tomatoes** 21€  
Frische Pistou-Nudeln mit Basilikum, Olivenöl und Knoblauch  
Pâtes fraîches au pistou, basilic, huile d'olive et ail
- DF GF **Grilled vegetables with tomato sauce and basil coulis** 21€  
Gegrilltes Gemüse mit Tomatensauce und Basilikum-Coulis  
Légumes grillés à la sauce tomate et coulis de basilic
- DF GF **Ratatouille with vegan pesto and roasted tomatoes** 38€  
Ratatouille mit veganem Pesto und gerösteten Tomaten  
Ratatouille au pesto végétalien et tomates rôties

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## VEGAN MENU

### DESSERTS

	<b>Citron givre</b> <b>Confit lemon with fresh lemon sorbet</b> Zitronensaft Konfektionierte Zitrone mit frischem Zitronensorbet Citron givre Citron confit et sorbet citron frais	14€
DF GF	<b>Slowly poached peach, raspberry coulis and sorbet, crumble</b> Langsam pochierter Pfirsich, Himbeercoulis und Sorbet, zerbröseln Pêche pochée lentement, coulis de framboise et sorbet, crumble	14€
GF	<b>Antioxidant fruit salad with almonds and lime dressing</b> Antioxidativer Obstsalat mit Mandeln und Limettendressing Salade de fruits antioxydante aux amandes et vinaigrette au citron vert	14€
GF*	<b>Sorbet Selection, mango and lime</b> Sorbet-Auswahl, Mango und Limette Sorbet Sélection, mangue et citron vert	5€

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## TODDLERS' MENU

V	<b>Cream of seasonal fruits with biscuits</b> Crème aus saisonalen Früchten mit Keksen Crème de fruits de saison aux biscuits	9€
VG GF	<b>Cream of green vegetables with rice and olive oil</b> Crème aus grünem Gemüse mit Reis und Olivenöl Crème de légumes verts au riz et à l'huile d'olive	9€
GF DF EF	<b>Cream of chicken with potatoes and carrots</b> Crème von Huhn mit Kartoffeln und Karotten Crème de poulet, pommes de terre et carottes	10€
GF DF EF	<b>Cream of poached fish fillet with zucchini, carrots and potatoes</b> Crème aus pochiertem Fischfilet mit Zucchini, Karotten und Kartoffeln Velouté de filet de poisson poché avec courgettes, carottes et pommes de terre	10€

*All our Ikos Aria Baby selections have been prepared,  
with fresh ingredients & virgin olive oil with no salt or pepper added*

*Alle unsere Ikos Aria Baby-Auswahlen wurden vorbereitet,  
mit frischen Zutaten und nativem Olivenöl ohne Zusatz von Salz oder Pfeffer*

*Toutes nos sélections Ikos Aria Baby ont été préparées,  
avec des ingrédients frais et de l'huile d'olive vierge sans sel ni poivre ajouté*

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## KIDS' MENU

### STARTERS

V	<b>Fish soup with vegetables</b> Fischsuppe mit Gemüse Soupe de poisson aux légumes	10€
VG GF	<b>Mini Greek Salad with tomato, cucumber, peppers Feta and olives</b> Mini-Griechischer Salat mit Tomaten, Gurken, Paprika, Feta und Oliven Mini salade grecque avec tomates, concombres, poivrons, feta et olives	12€
VG GF	<b>Mini mixed salad with tomatoe and cucumber</b> Mini gemischter Salat mit Tomate und Gurke Mini salade composée à la tomate et au concombre	10€

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## KIDS' MENU

### MAIN COURSES

- GF **Mini Burger\* with Edam, tomato, lettuce and French fries** 32€  
Mini-Burger\* mit Edam, Tomate, Salat und Pommes  
Mini burger\* au Edam, tomate, laitue et frites
- Seabass fillet with vegetables and potato puree** 36€  
Wolfsbarschfilet mit Gemüse und Kartoffelpüree  
Filet de bar aux légumes et purée de pommes de terre
- V **Pistou pasta with basil, olive oil, Parmesan cheese and confit cherry tomatoes** 21€  
Pistou-Nudeln mit Basilikum, Olivenöl, Parmesankäse und konfektionierten Kirschtomaten  
Pâtes au pistou au basilic, huile d'olive, parmesan et tomates cerises confits

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## KIDS' MENU

### DESSERTS

	<b>Yogurt Mousse with vanilla biscuit and strawberry sauce</b>	14€
	Joghurtmousse, Vanillekeks und Erdbeersauce Mousse au yaourt, biscuit vanille et sauce fraise	
VG GF	<b>Kids Fruit Salad</b>	14€
	Obstsalat für Kinder Salade de fruits pour les enfants	
V GF*	<b>Ice Cream Selection: vanilla, chocolate, banana and strawberry</b>	5€
	Eisauswahl: Vanille, Schokolade, Banane und Erdbeere Sélection de glaces : vanille, chocolat, banane et fraise	
VG GF*	<b>Sorbet Selection, mango and lime</b>	5€
	Sorbet-Auswahl, Mango und Limette Assortiment de sorbets, mangue et citron vert	

### HIPPOCRATES HEALTHY KID'S DRINKS

V GF	<b>I-Kos Fizzy Orangeade, fresh orange juice with honey and sparkling water</b>	10€
	I-Kos Limonade, frischer Orangensaft mit Honig und Sprudelwasser Orangeade pétillante I-Kos, jus d'orange frais au miel et eau pétillante	
VG GF	<b>Homemade Lemonade with 9 Greek fruits, lemon, orange, apple, carrot, pear, kiwi, apricot, grapes and peach</b>	10€
	Hausgemachte Limonade mit 9 griechischen Früchten, Zitrone, Orange, Apfel, Karotte, Birne, Kiwi, Aprikose, Weintrauben und Pfirsich Limonade maison aux 9 fruits grecs, citron, orange, pomme, carotte, poire, kiwi, abricot, raisin et pêche	

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Trotz aller Sorgfalt können Gerichte Zutaten enthalten, die nicht auf der Speisekarte aufgeführt sind, und diese Zutaten können allergische Reaktionen hervorrufen. Gäste mit Allergien müssen sich dieses Risikos bewusst sein und sollten sich bei einem Mitglied des Teams über den Allergengehalt unserer Speisen informieren

Bien que toutes les précautions soient prises, les plats peuvent toujours contenir des ingrédients qui ne figurent pas au menu et ces ingrédients peuvent provoquer une réaction allergique. Les clients allergiques doivent être conscients de ce risque et doivent demander à un membre de l'équipe des informations sur la teneur en allergènes de nos aliments

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