



HÔTEL & PLAGE  
**Croisette Beach**



*The Beach*  
**YOUR  
WEDDING**



COMMERCIAL AND EVENT DEPARTEMENT

Maeva ORTEGA  
Tel : +33 (0)4 92 18 88 09  
[maeva.ortega@accor.com](mailto:maeva.ortega@accor.com)



# INFINITE LOVE MENU

98€ TTC (87,11€ HT) PER PERSON

## STARTER

Pan-fried duck foie gras, onion compote with red berries and small granary roll

Scallop carpaccio in walnut oil and lime marinade, crisp fennel saladine with citrus vinaigrette

Smoked salmon roulade with goat's cheese condiment vinaigrette with Kalamansi

Crispy crayfish tails and leeks julienne, crustacean gravy emulsion

## MAIN COURSE

Roast veal tenderloin with seasonal mushroom reduction gravy, new potatoes roasted in thyme butter

Small lamb cutlets roasted with Provence flavours, mashed peas and potato croquettes

Fillet of Sole millefeuille and leek compote with coconut milk, turmeric emulsion

Griddled sea bass fillet in vierge sauce with mango, assortment of baby Provence vegetables

## DESSERT

Seasonal fruit gateau

Chocolate dessert cream

(on plates or cut in portions in the dining room)

## A WEDDING COCKTAIL LASTING ONE HOUR

Red, Rosé and White wine, Martini, Gin, Vodka, Whisky, Beer, Soft drinks, mineral water

3 appetisers, Chef's selection

Drink package : Wine PDO Côtes de Provence, Red, Rosé and White, (1/2 bottle per person, mineral water and coffee)

Kid's menu up to age 12 : 25€ - Starter, main course, dessert and beverage





# POETRY OF SENSES MENU

160€ TTC (143,47€ HT) PER PERSON

## STARTER

Duck foie gras in Cognac, apricot chutney and drinking variation

Or

St Jacques and king prawn brochette, cauliflower puree and Bourbon vanilla emulsion

Russian palate cleanser with raspberry

## MAIN COURSE

Open top langoustine raviole, crustacean butter gravy, tender shoots salad

Or

Veal medallion with chanterelle mushrooms, vitelotte potato puree and onion reduction gravy

Provençal flavours palate cleanser

Duo of cheese and tender shoots salads with walnuts

## DESSERT

Pièce Montée (3 choux pastries per person)

Or

Dessert to be defined according to your wishes

## VIN D'HONNEUR D'UNE HEURE

Red, Rosé and White wine, Martini, Gin, Vodka, Whisky, Beer, Soft drinks, mineral water

3 appetisers, Chef's selection

Drink package : Wine PDO Côtes de Provence, Red, Rosé and White, (1/2 bottle per person, mineral water and coffee)

Kid's menu up to age 12 : 25€ - Starter, main course, dessert and beverage





## EXTRA CHARGES

"Branded" glass of Champagne :  
17€ TTC par personne (14,16€ HT)

"House" glass of Champagne :  
14€ TTC par personne (11,66€ HT)

Additional hors d'oeuvres :  
2,30€ TTC pièce (2,09€ HT)

### Service charges :

Champagne : 15€ TTC per opened bottle  
(12,50€ HT)

Wine : 10€ TTC per opened bottle  
(8,33€ HT)

Pièce montée : 8,50€ TTC per person  
(3 choux pastries) (7,72€ HT)

Provençal palate cleanser : 8€ TTC per  
person (7,27€ HT)

Chocolate fountain : 4€ TTC per person  
(3,63€ HT)

