

le bar du soleil

RESTAURANT

HÔTEL LE PROVENÇAL

From Tuesday to Thursday and Sunday – 8:30am to 6pm
On Friday and Saturday - 8:30am to 10pm

Breakfast: from 8:30am
Lunch: from 12pm to 2pm
Diner: from 7pm to 9pm



LE BAR
DU SOLEIL

Booking: 04.98.04.54.54
Since 1951

Drawing by Matthieu Cossé

Starters

LE PÂTE EN CROUTE.....18€

Veal and foie gras "pâté en croute" with pistachios and Porto jelly

LA SERIOLE.....20€

Marinated greater amberjack, in Nori mosaic, salad of young shoots, Wasabi mayonnaise and sesame in vinaigrette sauce

LES ARTICHAUTS.....16€

Artichoke in light soup, fried pepper stuffed with fresh goat cheese from the scrubland scented with citrus

LE FOIE GRAS CHAUD.....24€

An escalope glazed with ginger, crystallized Williams pear with juniper and tetragon shoots

Mains

LES MOULES.....27€

Mussels on a bundle of spaghetti, saffron marinière, parmesan cheese and garlic parsley coulis

LE POISSON DE MEDITERRANEE33€

Mediterranean fish roasted "à la plancha", creamed fennel and orange juice

L'ŒUF DE POULE PLEIN AIR DE PUGET SUR ARGENS.....25€

Poached free range egg, brick friand, onions preserve and watercress coulis

Homemade cuisine with fresh products.

Net prices.

Cooking with hardwood charcoal

With a work on grilled and smoked, Jean Philippe Hiard offers his selection of the moment

LE POISSON SAUVAGE DE MEDITERRANEE.....14€

Grilled mediteranean wild fish (for 100g)

L'ONGLET DE BOEUF CHAROLAIS.....27€

Hanger steak and pepper sauce

LE CARRE D'AGNEAU.....32€

Lamb wrapped in a herb crust and its drippings

LE POULPE.....35€

Octopus with chorizo espuma

Garnish

Baby potatoes.....5€

Vegetables of the day.....5€

Desserts

Selection of cheeses.....14€

Ripened from the Fromagerie Got in Toulon

Dessert of the day.....14€

Café gourmand.....14€

Seasonal fruit salad.....12€

Ice creams and sorbets.....9€

From Regain de Carqueiranne's house (2 scoops)