LA VILLA
—DUFLOT—

My cuisine tells the story of a region—the Mediterranean—and its seasons.
Producers, fishermen, farmers, and winemakers are its primary artisans.
Working alongside them, I simply seek authenticity, respect the ingredients, bring out their flavors, and let the essence shine through.
Guided by my intuition, my passion for the ingredients, and my experience as a Michelin-starred chef, my cuisine aims to be sincere, generous, and full of depth.

Pascal Borrell - Head Chef

SOMMELIER'S SELECTION

WINE PAIRING



18€ 2 Glasses

26€ 3 Glasses

STARTERS

Fresh ravioli, glazed garden tomatoes with caramel 18
Celery and herb broth.

Perfectly cooked organic hen's egg 20
Porcini mushroom soufflé, wild mushroom duxelle.

Marbled duck foie gras with Byrrh 22
Onion chutney and roasted fig with muscovado sugar.

Prices include VAT and service.
Our dishes may contain any of the 14 major allergens. An allergen list is available upon request.
Fish origin: Mediterranean / Atlantic, **Meat origin:** France / EU
Foie gras origin: France

MAIN COURSES

Fregola sarda risotto 22
With seasonal mushrooms.

Flame-grilled pork 28
Soy, ginger and coriander jus, glazed turnips, prawns.

Veal sweetbreads, browned in beurre noisette 32
Seasonal vegetables, gingerbread-glazed carrots.

Rossini-style beef fillet 39
Foie gras seared on the griddle, reduced Banyuls sauce, sweet potato purée.

Line-caught hake 28
Smashed smoked potatoes with haddock, lardo guanciale.

Low-temperature cooked sea bass 32
Confit onions, calamari pappardelle, shellfish marinière.

Blue lobster 40
Banyuls-style stew, black rice with cuttlefish ink, grated orange.

CHEESE

Selection of locally and internationally matured cheeses 18

DESSERTS

Roasted pear with verbena 14
Pear tartare, Bourbon vanilla, chocolate sauce.

Creamy lemon and candied citrus 14
Lemon zest, meringue crumble.

66% cocoa chocolate 14
Xoco chocolate shavings, milk chocolate, dill.

CHILDREN'S MENU 20

Main Course
Chicken fillet or fish of the day.
Choice of side: mashed potatoes or vegetables.

Dessert
1 scoop of ice cream or chocolate fondant.

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