



Restaurant menu

La Lune de Mougins

Lunch from 12:00 p.m. to 2:00 p.m.

&

Dinner from 7:30 p.m. to 10:00 p.m.

2024

Vegetarian menu available on request



34 € Menu 2 courses / 40 € Menu 3 courses
(If cheese for dessert, supplement of €5 to be added to the price of the menu)



STARTERS

Arborio risotto with garlic butter, Bourgogne's snails in croustilles, parsley pesto....16 €

Lime and ginger bass tartar, lobster bisque jelly, ginger and spring shoot mayonnaise spring shoots....16 €

Crushed artichokes with truffle, burnt croutons and coriander....16 €

DISHES

Veal quasi gratined with parmesan butter, French peas and red onion, hearty smoked bacon jus....26 €

Cod fillet in a crust, green asparagus, orange juice and mustard seeds... 26 €

Little Saint Pierre fillet, stuffed zucchini flowers, virgin sauce and condiments...26 €

DESSERTS

Breton shortbread, creamy mascarpone and Gariguettes strawberries, coulis and caramelized pistachios...9 €

Real "Philadelphia" cheesecake, speculoos and salted butter caramel....€9

Coffee and pastries....9€

Cheese plate by Eric GAYRAUD....14€
(If dessert choice, supplement of €5 to be added to the price of the menu)

Menu of La Lune



April, 20th 2024





Our engagements in a few words...

La Lune de Mougins restaurant pays attention to using fresh, local ingredients in its menus.

Our commitment to sustainability goes beyond the quality of the meals we serve.

Our menu offers 3 starters, 3 main courses and 3 desserts to minimize waste.

By choosing La Lune de Mougins, you're taking part in our environmentally responsible approach and continuing to enjoy a culinary experience that respects the environment.

2024

