



GRANDPRIX

H O T E L & R E S T A U R A N T



Le PITLANE

Within a contemporary surrounding, for a moment of relaxation, gourmand or epicureans, you will appreciate the traditional cuisine revisited by our Chef Stéphane Jarjanette and his brigade. For the time of a meal between friends, collaborators or in family, our dynamic and smiling team will make this moment one moment of gourmet discoveries.

Every day

From 12.00 to 2.00pm and from 7.30 to 9.30pm



Our Cocktails - 12,00€

Bellini Melon & Basilic 15 cl

Proseco, Melon syrup et Fresh Basil

Spritz Fleur Blanche 15 cl

White Martini, Elder flower, Proseco et Sparkling water

GP Americano 12 cl

Red Porto, Campari, sparkling water

Our Smoothies – 12,00 €

Margarita aux fruits des Bois 20 cl

Tequila, Strawberries purée, lime

Gin Fizz Royal Rosé 20 cl

Gin, lemon, Cane sugar, Pink Champagne

Vanilla Colada 20 cl

Rhum, Vanilla syrup, Coconut, Lime

Draft beers

| | | |
|----------|-------|---------|
| Affligem | 25 cl | 5,50 € |
| Affligem | 50 cl | 10,00 € |
| Heineken | 25 cl | 4,00 € |
| Heineken | 50 cl | 7,50 € |
| Guinness | 25 cl | 6,50 € |
| Guinness | 50 cl | 12,00 € |
| Monaco | 25 cl | 4,20 € |

Our Softs Cocktails - 8,00 €

Virgin Bellini 12 cl

Sparkling water, Melon syrup, Fresh Basil

Virgin Fleur Blanche 15 cl

Elder flower, Tonic, Lemon juice, Sparkling water

Fruits des Bois 20cl

Strawberries purée, Lime, Cane sugar

Vanilla Coco 20cl

Vanilla syrup, Coconut, Lime

Soft drinks

Juices

4,00 €

Orange, Pineapple, Apple, Apricot, Tomatoes 25 cl

Sodas

4,00 €

Orangina, Ice Tea, Schweppes, Diabolo,

Limonade, Red Bull 25 cl

Coca cola, Coca cola Light or Zero,

Sprite, Perrier 33 cl

Mineral waters

Vittel, San pellegrino 50 cl

4,00 €

Vittel, San pellegrino 100 cl

6,00 €

Hot drinks

Espresso

2,00 €

Decaffeinated espresso

2,00 €

Double espresso

3,80 €

Cappuccino




4,00 €

Tea or Infusion

3,50 €

Lunch

Starters

| | | |
|------------------------------|---------|---|
| Plate of cold meat | 12,00 € |  |
| Fish soup | 14,00 € | |
| Mixed salad | 8,00 € | |
| Caesar salad (anchovy sauce) | | |
| - traditional with chicken | 14,00 € |  |
| - with marinated salmon | 16,00 € |  |

Main dishes*

| | |
|----------------------------|---------|
| The Seaburger | 17,00 € |
| The Pitburger | 17,00 € |
| The vegetarian Burger | 17,00 € |
| The Butcher's choice, 200g | 20,00 € |
| Fish of the day | 19,00 € |
| Vegetarian dish | 15,00 € |
| Classic beef tartare | 15,00 € |
| Italian beef tartare | 17,00 € |

**served with French fries or vegetables of the day*

Desserts

| | |
|-----------------------|--------|
| Gourmet coffee | 8,00 € |
| 3 scoops of ice-cream | 6,00 € |
| Fresh fruits salad | 8,00 € |

Chrono lunch



At choice:
Dish or pasta of the day
and a gourmet coffee

12,00 €

Lunch in 45 min.
Only for lunches on weekdays



A chrono starter for 5,50€
A chrono glass of wine for 3 €
Wine from "pays du Var", white, rosé or red

MENU

*Diner, weekend
And Bank holidays*

| | |
|--|-----------|
| 2 dishes (first course/main dish or main dish/dessert) | 24 €/pers |
| 3 dishes (first course, main dish and dessert) | 32 €/pers |

Compose your menu in 2 or 3 dishes among our selection of moment

For a comfort of service, we suggest you to choose your dessert in the beginning of meal

First courses

Grilled toast, artichoke purée, mushrooms , ham shavings

Fish soup served with its "rouille" sauce and grilled bread

Caesar salad (*anchovies sauce*)

- *traditional with chicken*

- *with marinated salmon*

Grilled Sardines like a "Pissaladière", black olive tapenade served with a meat juice

Tuna tataki, sesame seeds served with crunchy vegetables

Main dishes

Pasta of the Day *

Risotto at the Chef's choice *

Sautéed Chicken and prawns served with a vegetables wok **

Red mullets, mashed tomatoes and Virgin sauce **

Knuckle of Lamb confit for ten hours, seasonal vegetables, Thyme juice **

Desserts

Homemade Nougat Ice Cream with pear purée

After Eight Macaroon, chocolate and mint sorbet

Sablé Breton with blood Orange cooked in three ways

1 first course only : 16€

1 dish tradition only : 17€

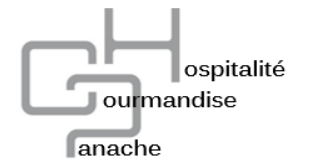
1 dessert only : 8€

1 dish « Suggestion by Chef » only : 25€

* Tradition dish

** « Suggestion by Chef » dish

A LA CARTE MENU



| | |
|---|---------|
| Caesar salad (<i>anchovies sauce</i>) | |
| - <i>traditional with chicken</i> | 14,00 € |
| - <i>with marinated salmon</i> | 16,00 € |
| | |
| The Pitburger, French fries (<i>beef meat, bacon, cheddar, tomato, red onions, salad</i>) | 17,00 € |
| | |
| The Seaburger, French fries (<i>white fish, cheddar, tomato, red onions, salad,</i>) | 17,00 € |
| | |
| The Vegetarian Burger (<i>bean curd, soy and Millet seeds, tomato, salad, cheddar, fries</i>) | 17,00 € |
| | |
| Beef tartare, seasoned by the Chef | |
| - Classic | 15,00 € |
| - Italian flavours (<i>fresh capers, parmesan cheese, olive oil and lemon</i>) | 17,00 € |
| | |
| The Butcher's choice, 200g | 20,00 € |
| « <i>Grenaille</i> » potatoes, <i>bordelaise</i> or <i>béarnaise</i> sauce | |
| | |
| Plate of cheeses | 8,00 € |
| | |
| Mi-cuit Guyaquil, heart of white chocolate and vanilla ice cream | 8,00 € |
| | |
| Selection from our Pastry Chef mini desserts | 8,00 € |

PIT'CHOUN KIDS MENU

Children under 10

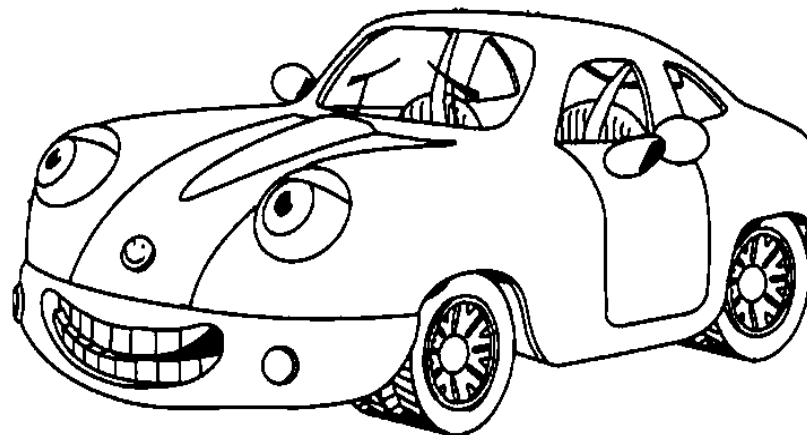
Fish fillet
or
Steak
or
Chicken nuggets
or
Chicken fillet

*served with
French fries or mashed potatoes
or pasta
or vegetables*

Chocolate fondant
or
2 scoops of ice cream

One glass of syrup included in the menu

8,50 €



THE PITBOX

For your sunny getaways, our home-made take away

Salad or sandwich

At your choice:

Piémontaise salad



Caesar salad

(chicken or salmon)



Ham sandwich



Cheese and salad sandwich



Salmon and vegetables sandwich

Desserts

At your choice :

Pistacchio Financier



Apple pie



Lemon cake

Drinks

At your choice:

Still or sparkling
mineral water (50cl)



Coca-Cola or Coca- Cola
Zero (33 cl)

12 € by person

To order before 5pm the day before, at the restaurant desk of the reception desk

European Regulation INCO n°1169/2011 regarding consumer information on foodstuffs imposes new obligations on information about allergens in non-prepacked foods.

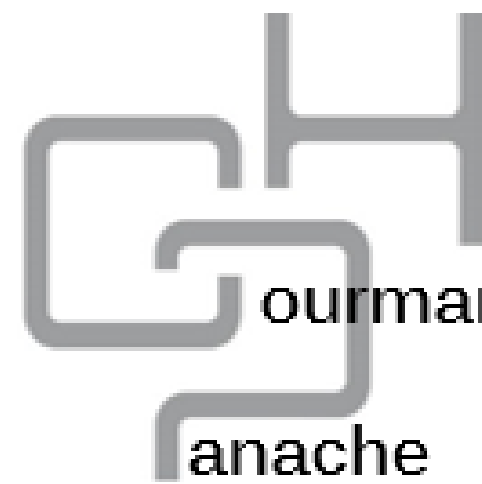
All our dishes at Pitlane Restaurant may contain allergens substance listed below. For any question regarding allergy, do not hesitate to ask our Maître d'Hôtel.

Le Règlement européen INCO n°1169/2011 relatif à l'information des consommateurs sur les denrées alimentaires (INCO) impose de nouvelles obligations en matière d'information des allergènes dans les denrées non préemballées.

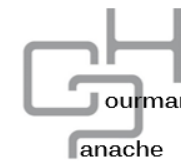
Tous nos plats au Pitlane peuvent contenir des substances allergènes situées sur la liste ci-dessous. Pour toute question concernant une allergie, n'hésitez pas à vous renseigner auprès de notre Maître d'hôtel.

ALLERGENS LIST / LISTE DES ALLERGENES

| | |
|---|--|
| Céréales contenant du gluten | Cereals containing gluten |
| Crustacés et produits à base de crustacés | Crustaceans |
| Œufs et produits à base d'œufs | Eggs |
| Poissons et produits à base de poissons | Fish |
| Arachides et produits à base d'arachides | Peanuts |
| Soja et produits à base de soja | Soybeans |
| Lait et produits à base de lait (y compris le lactose) | Milk |
| Fruits à coque (ex : amandes, noisettes, noix, noix de pécan ...) | Nuts |
| Céleri et produits à base de céleri | Celery (including celeriac) |
| Moutarde et produits à base de moutarde | Mustard |
| Graines de sésame et produits à base de graines de sésame | Sesame |
| Anhydride sulfureux et sulfites (au-delà de 10mg/L) | Sulphur dioxide/sulphites (where added and at a level above 10mg/kg) |
| Lupin et produits à base de lupin | Lupin which included lupin seeds&flour |
| Mollusques et produits à base de mollusques | Mollusc |



Hospitalité
ourmandise
anache



Hospitalité
ourmandise
anache

WINE LIST

White wine

75 cl

| | |
|---|------|
| 2017 Domaine de l'Olivette, Cuvée Libellule, AOC Bandol | 32 € |
| 2017 Domaine Roche-Redonne, Cuvée la Lyre, AOC Bandol  | 32 € |
| 2017 Vignoble Kennel, L'Instant K, AOC Côtes de Provence | 31 € |
| 2017 La Badiane en Blanc, AOC Côte de Provence | 26 € |
| 2017 Château Angueiroun, cuvée Iris, AOC Côtes de Provence | 35 € |
| 2017 Domaine Michel Chapoutier, Belleruche, AOC Côtes du Rhône | 36 € |
| 2015 Domaine Laroche, AOC Petit Chablis | 39 € |
| 2015 Domaine Gayda, Figure Libre, Freestyle, IGP Pays d'Oc  | 32 € |
| 2016 Maison Foucher, Le Mont, AOP Sancerre | 39 € |

Rosé wine


75 cl

| | |
|---|------|
| 2017 Domaine de l'Olivette, Cuvée l'Hippocampe, AOC Bandol | 32 € |
| 2017 Domaine Roche-Redonne, Cuvée la Lyre, AOC Bandol  | 32 € |
| 2017 Domaine Clos Réal, Cuvée Réal, AOP Côtes de Provence  | 31 € |
| 2017 Vignoble Kennel, L'Instant K, AOC Côtes de Provence | 31 € |
| 2017 La Badiane, L'Été en Rose, AOC Côtes de Provence | 29 € |
| 2017 Château Angueiroun, cuvée Virginie, AOP Côtes de Provence | 34 € |

WINE LIST

Red wine

75cl

| | | |
|------|---|------|
| 2014 | Domaine de l'Olivette, Cuvée le Gecko, AOC Bandol | 32 € |
| 2014 | Domaine Clos Réal, Cuvée Réal, AOP Côtes de Provence  | 34 € |
| 2016 | Vignoble Kennel, L'Instant K, AOC Côtes de Provence | 31 € |
| 2016 | Château Angueiroun, cuvée Mathilde, AOP Côtes de Provence | 35 € |
| 2017 | Domaine Michel Chapoutier, Belleruche, AOC Côtes du Rhône | 35 € |
| 2016 | Domaine Louis Latour, Cuvée la Chanfleure, Pinot noir, AOC Bourgogne | 35 € |
| 2016 | Domaine Gayda, Figure Libre, Freestyle, IGP Pays d'Oc  | 32 € |

Glass of wine

15 cl

| | | | |
|-----------------|------|--|--------|
| WHITES : | 2017 | Domaine Roche-Redonne, Cuvée la Lyre, AOC Bandol  | 7,00 € |
| | 2015 | Domaine Laroche, AOC Petit Chablis | 8,00 € |
| | 2016 | Maison Foucher, Le Mont, AOP Sancerre | 8,00 € |
| ROSES: | 2017 | Domaine Roche-Redonne, Cuvée la Lyre, AOC Bandol  | 7,00 € |
| | 2017 | Domaine Clos Réal, Cuvée Réal, AOP Côtes de Provence  | 7,00 € |
| REDS: | 2014 | Domaine de l'Olivette, Cuvée le Gecko, AOC Bandol | 7,00 € |
| | 2016 | Domaine Louis Latour, Cuvée la Chanfleure, Pinot noir, AOC Bourgogne | 7,00 € |
| | 2014 | Domaine Clos Réal, Cuvée Réal, AOP Côtes de Provence  | 7,00 € |

WINE LIST

XS bottles...

WHITE

| | | |
|--|-------|------|
| 2017 Domaine de l'Olivette, Cuvée Libellule, AOC Bandol | 50 cl | 21 € |
| 2017 Vignoble Kennel, L'Instant K, AOC Côtes de Provence | 50 cl | 19 € |

ROSE

| | | |
|--|-------|------|
| 2017 Domaine de l'Olivette, Cuvée l'Hippocampe, AOC Bandol | 50 cl | 21 € |
| 2017 Vignoble Kennel, L'Instant K, AOC Côtes de Provence | 50 cl | 19 € |

RED

| | | |
|--|-------|------|
| 2014 Domaine de l'Olivette, Cuvée le Gecko, AOC Bandol | 50 cl | 21 € |
| 2016 Vignoble Kennel, L'Instant K, AOC Côtes de Provence | 50 cl | 19 € |

XL bottles...

150 cl

WHITE

| | | |
|---|--|------|
| 2017 Domaine de l'Olivette, Cuvée Libellule, AOC Bandol | | 62 € |
|---|--|------|

ROSES

| | | |
|--|--|------|
| 2017 Domaine de l'Olivette, Cuvée l'Hippocampe, AOC Bandol | | 62 € |
|--|--|------|

RED

| | | |
|--|--|------|
| 2012 Domaine de l'Olivette, Cuvée le Gecko, AOC Bandol | | 62 € |
|--|--|------|

CHAMPAGNE

Champagne Duval Leroy, Brut

| | | |
|--------|-------|------|
| Glass | 12 cl | 12 € |
| Bottle | 75 cl | 65 € |

Champagne L'Esprit de Chapuy, Brut Rosé

| | | |
|--------|-------|------|
| Glass | 12 cl | 14 € |
| Bottle | 75 cl | 75 € |