

LOCAL FLAVORS IN EVERY DISH

At Victoire, we celebrate the richness of our terroir. Our products come from passionate local partners, all rooted in the region. Thanks to them, our cuisine radiates authenticity, freshness, and character, in perfect harmony with the spirit of the place.

OUR LOCAL PRODUCERS

Domaine Figuière - La Londe (83)

Domaine Oléicole Moulin d'Opio - Châteauneuf-Grasse (06)

Mistral Gin - Artisanal pink gin - Alpes-de-Haute-Provence (04)

Artisan Baker - Les Délices de Roquefort (06)

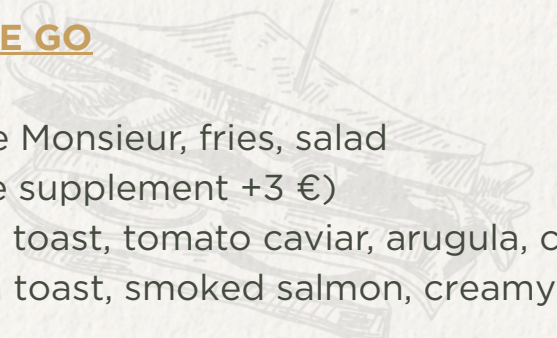
Amon wood farm - Saint Cézaire Sur Siagne (06)

TO SHARE



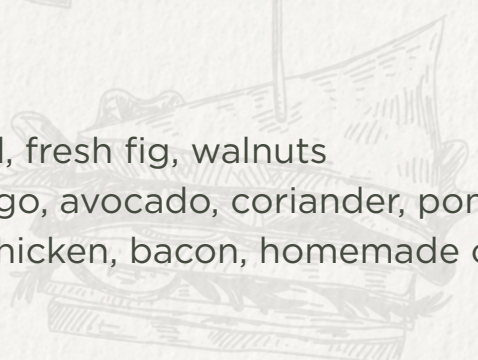
Grilled sardines & toast	19 €
Charcuterie platter	19 €
"Pinsa" Pizza with tomatoe, mozzarella, coppa, salad	20 €
Stracciatella italien cheese, Apulian oil, pistachio bread crumble	16 €

ON THE GO



Croque Monsieur, fries, salad (Truffle supplement +3 €)	17 €
French toast, tomato caviar, arugula, cured ham & burrata	20 €
French toast, smoked salmon, creamycheese, soft-boiled egg	20 €

SALADS



Baked goat cheese salad, fresh fig, walnuts	21 €
Sea bream ceviche, mango, avocado, coriander, pomegranate	22 €
Caesar salad (breaded chicken, bacon, homemade croutons, cherry tomatoes)	20 €

PRICES IN EUROS - TAX AND SERVICE INCLUDED

MEAT ORIGIN TRACEABILITY AVAILABLE UPON REQUEST

ALL DISHES ARE PREPARED IN-HOUSE WITH FRESH, SEASONAL INGREDIENTS

PASTA

Linguine with tomato sauce & burrata	19 €
Ravioli beef daube by Mathy	22 €
Penne all'arrabbiata Supp Burrata 4 €	19 €

MAINS

250g Rib-eye steak	25 €
Normandy-style chicken escalope, french fries	22 €
Beef tartare	20 €
Victoire Burger	23 €
(tomme de Savoie, smoked duck breast, minced beef, truffle mayonnaise)	24 €
Beef tagliata, roquette salad, Parmesan cheese, dried tomatoes, french fries	4 €
Sides: Homemade mashed potatoes / Fresh fries	2 €
Mixed greens / Seasonal vegetables	24 €
Choice of sauce: Green pepper / Gorgonzola cheese / Caramelized shallots	25 €
Grilled sea bream fillet, house virgin sauce, rice, roasted vegetables	13€
Grilled prawns, chimichurri sauce, quinoa with mint	

MENU GASTRO'MOME

Neapolitan linguine
or
Breaded chicken with a side of choice
1 scoop of ice cream
1 soft drink

DESSERTS

Crème brûlée (Vanilla custard with a crunchy caramel top)	8.5 €
French toast with ice cream	9 €
Artisanal ice cream & sorbet	6 €
Gourmet coffee	9.5€