



Restaurant Menu

La Lune de Mougins

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

&

Dinner from 19h30 to 22h00

2026

Vegetarian menu available on request / May contain traces of gluten

RESTAURANT

DE LA LUNE ☾

36 €

Menu 2 plats

*Vegetarian menu available on request /
May contain traces of gluten*

42 €

Menu 3 plats

STARTERS

-  Creamy Arborio risotto with Provence truffle, topped with fresh rocket shoots... 16 €
-   Slice of focaccia, fresh goat cheese, and heirloom tomato tartaredrizzled with olive oil from Les Baux-de-Provence...16 €
-   Melon, watermelon, cucumber, feta and raspberry salad, with a red berry vinaigrette and Italian cured ham.... 16 €

DISHES

-   Southwest France duck breast, peach tartlet, creamy rosemary polenta, and Modena pan jus...28 €
-   Roasted sea bass fillet, tomatoes stuffed with eggplant caviar, topped with melted mozzarella and basil, served with a tangy tamarind vinaigrette...€28  
-    Pan-seared sea bream fillet, sautéed violin zucchini with basil, served with a crispy flower...28 €

DESSERTS

-    Vanilla panna cotta, fresh red berries, and almond crumble...9 €
 -    Strawberry soup with orange blossom, yogurt ice cream, sweet basil pesto...9€
 -     GROM ice cream cup (flavor of your choice): chocolate, vanilla, pistachio, strawberry, lemon...9 €
 -            Our gourmet coffee...9 €      
 -  Cheese platter by Eric GAYRAUD....14 €
- (If choosing a dessert, an extra €5 will be added to the menu price)**



Prix nets

20/06/2026



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.

2026

