



RESTAURANT • BAR À COCKTAILS • TAPAS



The perfect escape between two cultures.

On the hillside, Le Loma takes root.

Loma means “ridge” in Spanish.

A word that evokes elevation, the promise of a place suspended between earth and sky,
facing the majestic landscapes of Roquebrune-sur-Argens.

Its name evokes Spain.

Its soul dances between two shores: French finesse and Iberian warmth.

Here, time slows down.

The air is soft, conversations linger, glasses clink.

We savor, we share, we let ourselves be carried away.

You come here for the view.

You stay for the plate.

And you come back for the emotions.

At the crossroads between France and Spain,
our cuisine celebrates the South in a different way:
sharing tapas, vibrant dishes, wines with character.

We taste. We talk. We laugh. We live.

Welcome to Loma.

DISHES TO SHARE – TAPAS

Sardines in olive oil	12€
Hojaldre di queso <i>Cheese puff pastry, spinach, chorizo</i>	14€
Ham Croquettes <i>Béchamel, Iberian ham, flour, breadcrumbs, egg white</i>	12€
Crispy Calamari - Tartare sauce <i>Capers, gherkins, shallots, egg, parsley</i>	12€
Pan con tomate <i>Slice of bread, fresh tomatoes, garlic, olive oil, sweet onions, black olives</i>	10€
Bellota Pata Negra plate <i>Artisan ham, croutons, tomato tartare</i>	35€
Stuffed Mussels <i>Butter, garlic, parsley, aniseed breadcrumbs</i>	14€
Saumon gravlax <i>Blinis, herb crème fraîche</i>	25€
Scallop Carpaccio <i>Kiwi vinaigrette, pickled vegetables</i>	30€
Devilled Eggs <i>Chorizo crisps</i>	18€
Mini croque monsieur <i>Truffled Brie, Serrano ham, shaved truffles from Benjamin Bruno</i>	18€

Meat of EU origin

Allergens: the numbers
shown refer to the list
of allergens available on request.

FROM THE SEA

12. **Caramelised Octopus** 39€
Butternut purée, sweet smoked chilli pepper and pepper chutney
13. **Spanish-Style Hake** 28€
Hake loin, aubergine caviar, peppers, fresh tomatoes, garlic, black olives, chorizo, basil
14. **Scallop Skewer** 35€
Seared on the plancha with a sprig of rosemary, Parmesan-truffle risotto, shaved truffles from Benjamin Bruno
15. **Catch of the Day** 13€/100g
Served with purée and seasonal vegetables

VEGETARIAN

20. **Porcini Ravioli** 35€
Truffle oil and shaved truffles from Benjamin Bruno

SIGNATURE DISH

Minimum 2 people

21. **Mixed Paella** 35€/pers
Rice, peppers, tomatoes, garlic, olives, saffron, sweet smoked paprika, octopus, mussels, king prawns, chorizo, chicken

CHILDREN'S MENU

17€

Flavored syrup with water

22. **Fish or Minced Steak**
23. **Chips or Vegetables**
24. **Scoop of Ice Cream or Crêpe**
(jam, sugar or Nutella)

FROM THE LAND

16. **Galician Rib of Beef** - 1kg/2 people 90€/person
Truffled mash, seasonal baby vegetables
17. **Iberian Pluma (Pork)** 35€
Seasonal vegetables glazed in pork jus with shallots, truffle mash
18. **Spanish-Style Chicken** 28€
Peppers, tomatoes, garlic, white onions, olive oil, olives, mild chillies
19. **Veal Chop** 38€
Morel sauce and truffle mash

DESSERTS

25. **Gourmet coffee** 12€
26. **Nutella Churros** 12€
27. **Crêpe Suzette** 15€
28. **Pastry of the Day** 10€
29. **Fresh Fruit Plate** 12€
30. **Cheese Plate** 12€
31. **Chocolate lava cake** 12€
Madagascar vanilla coulis and Tonka bean

SIGNATURE DESSERT

32. **Deconstructed Sangria** Alcohol-free 15€
Reimagined fruit salad, dry-ice effect, alcohol-free sangria juice

Meat of EU origin

GOLF MENU

Served only at lunchtime



MENU

- | | | |
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| 33. | Warm Goat's Cheese Salad
<i>Sliced bacon, honey</i> | 23€ |
| 34. | Butternut Squash Soup
<i>Hazelnut shards, mushrooms and shaved truffles from Benjamin Bruno</i> | 25€ |
| 35. | Hand-chopped Beef Tartare | 25€ |
| 36. | Croque Monsieur
<i>Truffled Brie, Serrano ham and shaved truffles from Benjamin Bruno</i> | 25€ |
| 37. | Burger | 23€ |
| 38. | Omelette
<i>Extras : ham, cheese - 2€</i> | 19€ |
| 39. | Chicken Club | 23€ |
| 40. | Butcher's Minced Steak | 21€ |
| 41. | Beef Fillet | 29€ |
| 42. | Sea Bass Fillet | 24€ |

Choice of sides :

Fries / Salad / Seasonal vegetables / Mashed potatoes

BUSINESS LUNCH

29€

Monday to Friday

Dish of the day + Gourmet Coffee

DOGS' MENU

12€

Bottomless water bowl on request

Chef's bowl

minced meat with small pasta

PARTNERS



Groupe Delli-Zotti

In Saint-Raphaël, the Delli Zotti Group embodies entrepreneurial excellence, combining family tradition and innovation in the service of the region.

Elit Fitness

Located in Saint-Raphaël and Roquebrune-sur-Argens, Elit Fitness is much more than just a gym: it's a chic and relaxing place, designed for taking care of both body and mind.



Golf de Roquebrune Resort

A true jewel of the Côte d'Azur, the Golf de Roquebrune Resort welcomes you to an exceptional setting, between Cannes and Saint-Tropez, just 10 minutes from Saint-Raphaël and Sainte-Maxime.

Espaces Atypiques

Espaces Atypiques Saint-Tropez is the go-to partner for buying or selling unique properties that perfectly embody the Mediterranean lifestyle.



PARTNERS

Veron Roques

For over a hundred years, the Veron Roques house has embodied four generations of jeweler-watchmakers, each with the same commitment: to enhance the finest materials to create unique pieces, imbued with meaning and elegance.



BYmy)CAR

Build Your Dreams

A global leader in electric and plug-in hybrid vehicles, BYD "Build Your Dreams" pushes the limits of sustainable mobility.

Devred

A men's ready-to-wear brand based in Puget-sur-Argens, Devred offers stylish and modern clothing, combining style, quality, and accessibility to accompany men in all moments of their lives.

DEVRED 1902

héhocom.
AGENCE DIGITALE

Héhocom

Based in Saint-Raphaël, HÉHOCOM is a 360° communication agency that supports businesses in their growth. Visual identity, social networks, websites, advertising, print... each project is carried out with rigor, creativity, and consistency.

OUR FLAVORS,
OUR COLORS,
OUR MOMENTS



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Loma