



LE SAINT-VINCENT
Hôtel
★★★★



BANQUETING BUFFETS, APERITIFS & COCKTAILS



www.servotel-nice.fr



WELCOME TO LE SAINT-VINCENT**** HOTEL BY SERVOTEL

At the heart of Eco Valley, just 5 minutes from **Allianz Riviera** Stadium, close to Nice's inland region and the Bellet wineries and 10 minutes by car from the Promenade des Anglais beaches, Hotel Saint Vincent welcomes you in a **perfect location**, which has been **specifically designed** as a venue for **seminars**.

OUR STORY p.3

LE JOSEPH RESTAURANT p.4

BANQUETING MENUS p.5

DRINKS SET MENUS p.10

APERITIFS & COCKTAILS p.12

OUR ENVIRONMENTAL CHARTER p.15





OUR STORY

This family **business** started back in 1953, when Vincent SERVELLA transformed his parents' grocery store and farmhouse-inn into **L'Hôtel des Moulins** hotel & restaurant.

The adventure continued in 1981, with the creation of **SERVOTEL** in Castagniers and in 1990 with the **SERVOTEL** residences.

Against this background of passion for hospitality and service, Sylvie SERVELLA, Vincent's eldest daughter worked on the **SERVOTEL SAINT VINCENT** and **LE JOSEPH** restaurant projects, which opened in 2003 in Nice's Saint Isidore district and which she runs today with her husband Denis CIPPOLINI.

Love for the hospitality and restaurant industry is now being passed down to the fourth generation.

This family passion is a clever mix of refinement, French-style art with a Mediterranean twist and elegant cuisine. Sylvie, Denis and their son Vincent will offer you a warm welcome at their Niçois restaurant, **LE TEMPS D'UN ÉTÉ**.





LE JOSEPH RESTAURANT

In a stylish setting, savour special moments at Le Joseph restaurant by Servotel Nice, with its traditional and modern cuisine.

The restaurant can seat up to 220 people and from April onwards, an additional 60 diners on its terrace.

It's the ideal place for business lunches or dinners, meals with friends, or special celebrations.



LE JOSEPH
Restaurant



BANQUETING MENUS



CONDITIONS

To benefit from these prices and menus, bookings must be made for at least 20 people.

To guarantee the quality of the service we offer you, the menu choice must be identical for all of the guests.

Your menu choice must be sent to us at least 7 days prior to the event date



MENU

THE *RIVIERA*

39 €

Chef : Daniele Mango

STARTER OF YOUR CHOICE

Warm Goat Cheese Salad 

*

Eggplant Parmesan 

*

Spinach and Sheep's Cheese Quiche 

Candied onions

MAIN COURSE OF YOUR CHOICE

Veal Medallion

Mushroom Flan

*

Salmon Steak with Lemon

Homemade Ratatouille

*

Farmhouse Chicken Thigh Stuffed with Spinach

Gratin Dauphinois

DESSERTS OF YOUR CHOICE

Fruit Tart

*

Traditional Tiramisu

**1/4 litre of AOP Côte de Provence white wine or AOP Bourgogne red wine,
1/6 litre of still and sparkling water and coffee included**

Meat origin: EEC

*Our dishes may vary according to the season – prices are inclusive of vat, taxes and service charge
Only from Monday to Friday at lunchtime, except during the holiday season.



MENU *NIÇOIS*

46 €

Chef : Daniele Mango

STARTER OF YOUR CHOICE

Niçoise Salad

*

Plate of Niçoises Stuffed Vegetables,
Niçoise Artichoke Omelette

MAIN COURSE OF YOUR CHOICE

Niçoises Ravioli

Porcini Mushroom and Sbrinz Sauce

*

Niçoise Beef Stew

Gnocchi

*

Homemade Aioli

Grenaille Potatoes

DESSERTS OF YOUR CHOICE

Swiss Chard Tart

*

***Menton* Lemon Tart**

**1/4 litre of AOP Côte de Provence white wine or AOP Bourgogne red wine,
1/6 litre of still and sparkling water and coffee included**

Meat origin: EEC

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MENU

MERCANTOUR

55 €

Chef : Daniele Mango

STARTER OF YOUR CHOICE

Tuna and Mango Tartare

*

Foie Gras Medallion

Homemade Brioche Bread and Fresh Fruits Compote

*

Eggplant and Zucchini Rolls

Speck and Provola

MAIN COURSE OF YOUR CHOICE

Sea Bass Fillet

Artichokes, Homemade Mashed Potatoes

*

Lamb Shank

Creamy Polenta

*

Veal Cutlet Milanese

Crispy Saffron Risotto

DESSERTS OF YOUR CHOICE

Apple Tarte Tatin

Vanilla Ice Cream

*

Pineapple with Rum and Cinnamon

*

Red Berry Entremet

**1/4 litre of AOP Côte de Provence white wine or AOP Bourgogne red wine,
1/6 litre of still and sparkling water and coffee included**

Meat origin: EEC

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MENU

BAIE DES ANGES

60 €

Chef : Daniele Mango



STARTER OF YOUR CHOICE

Red Mullet Stuffed with Greens

*

Seafood Salad

*

Perfect Egg, Asparagus

Caciocavallo and Black Truffles

MAIN COURSE OF YOUR CHOICE

Scallops in Onion Crust, Fondant Leeks

Zucchini Mousse and Hazelnut Foam

*

Turbo Fillet Meunière Style

Creamy Truffle Purée

*

Beef Fillet in Crust

Mille-Feuille of Potatoes, Shallots and Truffles

*

Roast Lamb with Lavender

Parsnip Mousseline

DESSERTS OF YOUR CHOICE

Apple and Caramel Bavarian Cream

*

Homemade Profiteroles

*

White Chocolate Parfait

Olive Oil Biscuit and Pistachio Ice Cream

**1/4 litre of AOP Côte de Provence white wine or AOP Bourgogne red wine,
1/6 litre of still and sparkling water and coffee included**

Meat origin: EEC

*Our dishes may vary according to the season – prices are inclusive of vat, taxes and service charge



MENU DE FÊTES

*Please find below our Festive Menu 2025.
Our 2026 Menu is being processed by our chef Daniele MANGO.*

Amuse-Bouche :

Savory Macaron with Foie Gras and Raspberry

Starter of your choice :

Pumpkin Cappuccino with Whipped Hazelnut Cream

or

Scallop Carpaccio with Citrus

Main Course of your choice :

Roasted Sea Bream Fillet, Champagne Sabayon, Glazed Heirloom Vegetables

or

Capon, Smoked Jerusalem Artichoke Cream, Artichoke Chips

Dessert of your choice :

Vanilla Hazelnut Vacherin, Caramelized Pistachios

or

Raspberry Entremet, Champagne Blackcurrant Sorbet

or

King Cakes*

Drinks :

1/4 of White Wine or Red Wine & Coffee Included



Menu available from December 1st to January 31st
Reservations calling 04 93 29 99 00 (minimum 20 persons)

- From January 1st

Special New Year's Eve Menu



Thursday, 31st December 2026

€125 per person, including all taxes and drinks

Blackcurrant Velvet Champagne Cocktail

Canapés:

Sea Bream Tartare with Clementine and Lime

Semi-Cooked Duck Foie Gras with Pear Chutney and Toasted Bread

Langoustine Ravioli with Coral Sauce

Beef Wellington Fillet, Truffled Mashed Potatoes,
Glazed Seasonal Vegetables

Frozen Yule Log

Chocolate Treats, Clementines, and Macarons

1 Glass of Champagne

Red, White, and Rosé Wines from Our Selection

Still and Sparkling Water, Coffee Included

Live Musical Entertainment



OUR DRINKS, COCKTAILS & BUFFET SET PRICES

APERITIFS SERVED AT THE TABLE

Sodas & Fruit Juice	9.00 € per person
Punch, Guava Juice	16.00 € per person
House Kir (12cl)	12.00 € per person
Flute of Champagne (18cl)	21.00 € per person

TO GO WITH YOUR MEAL

Wine is included in your menu. You may choose one of the following supplements to enhance your meal further

13.00 € SUPPLEMENT PER PERSON

« Château Minuty » White or Rosé
Croze Hermitage Red
1/4 litre of wine per person

19.00 € SUPPLEMENT PER PERSON

Sancerre White or Red (Loire)
or Dada de Rouillac White or Red (Bordeaux)
1/4 litre of wine per person

Corkage fee* : 9.00 € p/pers

(*if the bottle of champagne is supplied by the client, for an event of 50 guests or more.)



*Our dishes may vary according to the season – prices are inclusive of vat, taxes and service charge
"EXCESSIVE DRINKING IS DANGEROUS FOR THE HEALTH. CONSUME WITH MODERATION"



OUR DRINKS SET MENUS Aperitifs

SET A : 23.00 € PER PERSON

Pastis, Martini, Soft Drinks,
AOP from Provence Wine White, Rosé, Red
+ Bière / Punch
2 drinks per person
with Pizza, Pissaladière

SET B : 36.00 € PER PERSON

Champagne, Whisky, Vodka, Soft Drinks,
Bordeaux « Dada de Rouillac » White or Red Wine
+ Bière / Punch
2 drinks per person
with Pizza, Pissaladière

Offers available only with Banquet menus



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"EXCESSIVE DRINKING IS DANGEROUS FOR THE HEALTH. CONSUME WITH MODERATION"

APPETIZERS & COCKTAILS



OUR PACKAGES

PACKAGE A 52 €

9 *canapés* of your choice
+
1/4 of AOP Côte de Provence
Wine (White, Rosé or Red)
and Softs
Coffees included

PACKAGE B 64 €

12 *canapés* of your choice
+
Platter of refined cheeses
or
Bagna Cauda
or
Truffle Gnocchi
+
1/4 of AOP Côte de Provence
Wine (White, Rosé or Red)
and Softs
Coffees included

PACKAGE C 78 €

12 *canapés* of your choice
+
Platter of refined cheeses
+
Bagna Cauda
ou
Truffle Gnocchi
+
1/4 of AOP Côte de Provence
Wine (White, Rosé or Red)
and Softs
+ Beer / Punch
Coffees included

PACKAGE D 90 €

12 *canapés* of your choice
+
Platter of refined cheeses
+
Bagna Cauda
+
Truffle Gnocchi
+
1/4 of AOP Côte de Provence
Wine (White, Rosé or Red)
and Softs
+ Beer / Punch
Coffees included

APPETIZERS & COCKTAILS



OUR *CANAPÉS*

Hot Savory *Canapés*: 4.50 €/ Piece

Mini Pizza
Mini Pissaladière
Mini Tuna Tataki
Shrimp Skewer
Grilled Polenta and Grilled Octopus
Crispy Goat Cheese
Grilled Shrimp and Confit Tomatoes
Tomato and Anchovy Tart
Arancini
Mini Hamburger
Tempura Vegetables
Ricotta Fritter

Cold Savory *Canapés* : 4.50 € / Piece

Mini Pan Bagnat
Brioche Boat with Salmon
Brioche Boat with Cured Ham
Smoked Duck Breast Cherry Tomato Skewer
Cold Tomato Soup
Melon and Speck Skewer
Beef Tartare Verrine
Focaccia with Fresh Cream, Arugula, Ham

Bagna Cauda : 14.00 € per person

Cheese Platter : 14.00 € per person

Truffle Gnocchi : 14.00 € per person

SWEET *CANAPÉS* 4.50 €/ Piece

Lemon Meringue Tartlet
Mini Tiramisu
Chocolate Mousse Verrine
Mini Crème Caramel
Panna Cotta with Red Berries
Swiss Chard Tart
Seasonal Fruit Skewers
Praline Cream Puff

* Our dishes may vary depending on the season – Net prices include VAT, tax and service
«Excessive alcohol consumption is dangerous for your health. Drink in moderation »

**SEMINAR PACKAGES
AVAILABLE UPON REQUEST**

AMONG OUR DISTINGUISHED CLIENTS



AMONG OUR DISTINGUISHED CLIENTS



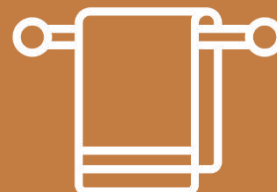
THE ENVIRONMENTAL CHARTER OF SERVOTEL SAINT-VINCENT****



**USE OF BIODEGRADABLE
HOUSEKEEPING PRODUCTS**



**REMOVAL OF INDIVIDUAL PACKAGING
OF SHOWER GEL AND BODY MILKS**



**CHANGE OF TOWELS
ON REQUEST**



**LOCAL AND ORGANIC
PRODUCTS FOR
BREAKFAST**



**SEASONAL INGREDIENTS
IN THE KITCHEN**



**PARTNERSHIPS WITH SUPPLIERS
IN SHORT CIRCUITS**



**INSTALLATION OF WATER SAVERS
AND PRESSURE REDUCERS
ON OUR TAPS AND SHOWERS**



**AIR CONDITIONING
CONTROL AND
MONITORING**



**IMPLEMENTATION OF
SELECTIVE SORTING**



**USE OF LOW-ENERGY
LIGHT BULBS AND LEDS**



**INSTALLATION OF
ENERGY SAVERS AND CARD
SWITCHES IN THE ROOMS**



**PRESENCE DETECTORS AND
TIMERS IN COMMON AREAS**



LE TEMPS D'UN ÉTÉ

Plage & Restaurant



SD CIPPOLINI
Groupe

A NEW CIPPOLINI
GROUP ESTABLISHMENT

LE TEMPS D'UN ÉTÉ BEACH & RESTAURANT

Kick back and luxuriate in this charming setting on the legendary Promenade des Anglais. Between the Hotel Negresco and the Palais de la Méditerranée, Le Temps d'un Été Beach offers a unique seafront experience.

Just a few minutes from Place Masséna and the Carré d'Or, le Temps d'un Été beach is a haven of peace, which subtly combines Niçois tradition with modernity. Everything has been designed to offer you a relaxing interlude, rocked by the gentle sound of the waves.

Le Temps d'un Été Beach Restaurant places an onus on gastronomic cuisine with a Mediterranean focus. Both simple and varied, the menu features fresh produce and traditional Niçois cuisine, showcased by our chef's expertise.





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