



LUNCH

From May 13th to September 24th, 2023 – 12.30 pm to 3 pm

WITH AN APERITIF

Prawn rillettes with chorizo	12 €
Razor clams with persillade	12 €
Fried baby squid	12 €
✓ Open sandwich with cherry tomato, basil and smoked Scamorza cheese	12 €

100% VEGGIE

✓ Vegetable aioli	20 €
✓ Refreshing salad: watermelon, avocado, artichoke and marinated feta	22 €
✓ Veggie bowl: quinoa, beans, peppers, carrot, olives, celery, lemon vinaigrette	22 €
✓ Tomato, arugula, burrata and tartufata	24 €

UNCOOKED

Sea bream tartar, radish, carrot, scallion and Château de Taurenne lemon olive oil	25 €
Tuna tartar, black olives, scallion, basil, pine nuts and garlic oil	25 €
Sea bass ceviche, Granny Smith apple, lime, coconut milk and Timut pepper	25 €
Mediterranean bowl:	26 €
tuna tartar, quinoa, beans, peppers, carrot, olives, celery, lemon vinaigrette	
The grand cru: the 2 tartars and the ceviche	27 €



LUNCH

From May 13th to September 24th, 2023 – 12.30 pm to 3 pm

FROM OUR FISH TANK

Grilled lobster	per 100gr, according to market price
Grilled crayfish (to be ordered 24h in advance)	per 100gr, according to market price

THE MUST-TASTES

Mussels, fresh homemade fries	20 €
Grilled squid, eggplant caviar, cherry tomato sauce, basil	25 €
Traditional aioli, cod and seafood	28 €
Vongola Rigatoni	26 €
Grilled chicken supreme, gorgonzola cream and seasonal vegetables	26 €
Piece of beef, fresh homemade fries and pepper sauce	27 €
Grilled sea bream fillet, seasonal vegetables and Gaudi vinaigrette	29 €
Mediterranean fish according to local fishing	42 €

SWEET CORNER

Goat's cheese from the Var	10 €
Assortment of ice creams and sorbets (3 scoops of your choice)	10 €
Tart of the day	11 €
Royal chocolate	12 €
Passion frosty macaroon with white rum	13 €
Cheesecake, black sesame and raspberry	14 €
Seasonal fresh fruit	14 €



DINNER

From June 16th to September 9th, 2023 – 7.30 pm to 10 pm

STARTERS

Prawn rillettes with chorizo	12 €
Razor clams with persillade	12 €
Fried baby squid	12 €
✓ Open sandwich with cherry tomato, basil and smoked Scamorza cheese	12 €
Beetroot with citrus fruit, smoked olive oil and tangy condiments	18 €
Sea bream tartar, radish, carrot, scallion and Château de Taurenne lemon olive oil	20 €
Tuna tartar, black olives, scallion, basil, pine nuts and garlic oil	20 €
Sea bass ceviche, lime, coconut milk, Granny Smith apple and Timut pepper	20 €
Tuna gravlax, creamed fennel with grapefruit and dill condiment	26 €
Lobster salad, avocado, citrus fruit and shellfish vinaigrette	33 €

PLATS

✓ Basket of steamed vegetables, choice of sauce (aioli, vierge or vinaigrette Gaudi)	22 €
✓ Seasonal vegetable tagine with lemon confit	22 €
✓ Vegetable and cream of gorgonzola rigatoni	23 €
The grand cru: the 2 tartars and the ceviche	27 €
Cut of beef, fresh homemade French fries and pepper sauce	27 €
Chicken ballotine stuffed with mushroom and tartufata, truffle jus	30 €
Stone bass steak, confit peppers, barbecued sucrose and anchovy jus	30 €
Tagine of the sea, octopus and catch of the day	30 €
Fillet of sea bream, confit eggplant gratinated with feta and tomato vinaigrette	29 €
Orzo risotto, gambas with tarragon bisque	39 €
Mediterranean fish according to local catch	42 €
Grilled lobster	per 100gr, according to market price
Grilled crayfish (to be ordered 24h in advance)	per 100gr, according to market price

DESSERTS

Goat's cheese from the Var	10 €
Assortment of ice creams and sorbets (3 scoops of your choice)	10 €
Tart of the day	11 €
Royal chocolate	12 €
Passion frosty macaroon with white rum	13 €
Cheesecake, black sesame and raspberry	14 €
Seasonal fresh fruit	14 €