



LUNCH MENU

From May 14 to September 30, 2022 – from 12:30 to 3:00 PM

TO START WITH

Shrimp rillettes with chorizo	10€
Sauteed razor	10€
Fried fish	10€
✔ Toast with artichoke, tomato confit, zucchini and parmesan cheese	12€

100% VEGGIE

✔ Steamed vegetables with aioli (garlic sauce)	18€
✔ Summer salad: watermelon, avocado, marinated artichoke and feta	20€
✔ Mediterranean veggie bowl: Camargue rice, beans, pepper, carrots, olives, celeriac, pepper dressing	20€
✔ Tomatoes, rucola, burrata and tartufata	22€

100% RAW

Sea bream tartare, celeriac, verbena and lemon confit	23€
Tuna tartare, pepper, olive and chives	23€
Sea bass ceviche, lime, coconut milk, granny smith apple and Timut peppercorn	23€
Mediterranean bowl: tuna tartare, Camargue rice, beans, pepper, carrots, olives, celeriac, pepper dressing	26€
Raw, raw, raw: sea bream tartare, tuna tartare and sea bass ceviche	26€

MUST EAT

Mussels, homemade French fries	18€
Grilled calamari, summer vegetables	24€
Grilled chicken breast, mashed carrots and citrus sauce	24€
Grilled beef, home-made French fries and pepper sauce	25€
Traditional aioli with cod, steamed vegetables and garlic sauce	25€
Sea bream filet, summer vegetables and sauce vierge	26€
Pasta cooked as a risotto, prawns and tarragon sauce	29€
Grilled local Mediterranean fish	40€

FROM OUR FISH TANK

Grilled lobster	According to the market price
Grilled spiny lobster (<i>upon reservation, 24h in advance</i>)	According to the market price

SWEET CORNER

Local goat cheese	9€
Pie of the day	10€
Verrine vanilla cream with raspberries, berries and tarragon coulis	10€
Chocolate and praliné entremet	10€
Lime cheesecake	10€
Selection of ice-cream and sorbet (3 scoops)	10€
Seasonal fresh fruits salad	12€



DINER MENU

From June 18 to September 10, 2022 – from 7:30 PM to 10:00 PM

TO START WITH

Shrimp rillettes with chorizo	10€
Sauteed razor	10€
Fried fish	10€
✔ Toast with artichoke, tomato confit, zucchini and parmesan cheese	12€

100% VEGGIE

✔ Summer vegetables cooked in a tajine with lemon confit	20€
✔ Steamed vegetables with a choice of sauce (garlic or olive oil and lemon)	20€
✔ Pasta cooked as a risotto, vegetables and pepper coulis	22€

100% RAW

Sea bream tartare, celeriac, verbena and lemon confit	23€
Tuna tartare, pepper, olive and chives	23€
Sea bass ceviche, lime, coconut milk, granny smith apple and Timut peppercorn	23€
Raw, raw, raw: sea bream tartare, tuna tartare and sea bass ceviche	26€

SO FRESH

Semi-cooked tuna, tataki way, with fresh herb crust	28€
Lobster and avocado in a citrus vinaigrette Homard	30€

MUST EAT

Grilled chicken breast, mashed carrots and citrus sauce	24€
Grilled beef, home-made French fries and pepper sauce	25€
Cod steak, peaches, basil	26€
Pasta cooked as a risotto, prawns and tarragon sauce	29€
Monkfish cooked in a tajine with lemon confit	31€
Grilled gamberoni, peas purée with mint, sucrine salad and fresh herb pistou	33€
Grilled local Mediterranean fish	40€

FROM OUR FISH TANK

Grilled lobster	According to the market price
Grilled spiny lobster (<i>upon reservation, 24h in advance</i>)	According to the market price

SWEET CORNER

Local goat cheese	9€
Pie of the day	10€
Verrine vanilla cream with raspberries, berries and tarragon coulis	10€
Chocolate and praliné entremet	10€
Lime cheesecake	10€
Selection of ice-cream and sorbet (3 scoops)	10€
Seasonal fresh fruits salad	12€



ESCALE AFTERNOON

From June 18 to September 10, 2022 – from 3:30 PM to 4:30 PM

Tomatoes, rucola, burrata and tartufata	22€
Tuna tartare, pepper, olive and chives	23€
Sea bass ceviche, lime, coconut milk, granny smith apple and Timut peppercorn	23€
Local goat cheese	9€
Pie of the day	10€