



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€
Antipasti: Parma ham, mozzarella, marinated artichokes	19€

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 a choice of sauce (anchovy, pepper or mushroom)	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€
Strawberry tartlet	10€
Shortbread, 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€

Rates are net and include the service. The list of allergens is at your disposal at the bar.
All our meat and poultry come from the European Union.



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€
Antipasti: Parma ham, mozzarella, marinated artichokes	19€

100% VEGGIE

✔ Summer vegetables cooked in a tajine with lemon confit	20€
✔ Steamed vegetables with a choice of sauce (garlic, anchovy 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

Mini grilled peppers, goat flavored cream, prosciutto	20€
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 a choice of sauce (anchovy, pepper or mushroom)	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€
Strawberry tartlet	10€
Shortbread, 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€

Rates are net and include the service. The list of allergens is at your disposal at the bar.
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ESCALE AFTERNOON

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

Antipasti: Parma ham, mozzarella, marinated artichokes	19€
✓ 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€
Strawberry tartlet	10€