




## To Share or not

-  Green hummus, home-made bread, Thyme & zaatar 18€
-  Cucumber Tzatziki 16€
-   Whole artichoke, French mini vegetables & aioli 36€
-   Whole roasted cauliflower, Tahini sauce 26€
- Crispy breaded prawns  
Puffed rice & corn flakes,  
Vadouvan mayonnaise 32€

## Starters

- Local lobster salad, avocado & grapefruit 44€
-   Burrata from Puglia, Tomato « Cœur de bœuf » carpaccio 25€
-   Carpaccio of Wahoo, with three citrus fruits & Tasmania pepper 26€
-   Watermelon & fresh goat cheese salad, Virgin Mary dressing 26€
-  Local fish ceviche « Peruvian style », Jalapeño dressing 32€
- Squid in « Rome style », Artichoke, caper & olive 24€

## The Must Haves

- Red Label chicken Caesar salad 34€
-  Niçoise salad 34€
- Beef carpaccio, pesto & parmesan 30€
-   Heart of lettuce, Parmesan & lemon vinaigrette 18€
- Veal cutlet « Milanese style » 32€

- Additional garnishes :**  
French fries, homemade mashed potatoes,  
Vegetables, green salad 8€




Gluten Free





Vegetarian

## Dishes


### Fish

- Seared tuna, Sicilian caponata 36€
-  Confit Mahi-mahi with curry sauce, Charcoal baked sweet potatoes 35€
- Octopus « Moroccan style » 36€

### Meats

-  Roast beef tenderloin « Salers » (180g), Mashed potatoes & jus 49€
-  Lamb chops from Sisteron Eggplant caviar 42€
- My chorizo paella 42€
- Beef ball with spices & mint, Yoghurt sauce & home-made tabbouleh 35€

### Pastas

-  Lasagnette with ricotta, Fresh herbs & lemon 28€
- Local lobster bisque pasta, Flamed with brandy 45€

## The Weekly

The dish  
32€



**Monday**  
Osso bucco with orange



**Tuesday**  
Beef hanger with pepper sauce

**Wednesday**  
Fish & chips



**Thursday**  
Beef tartar



**Friday**  
Mussels with « Café de Paris » butter

**Saturday**  
BBQ Corner

Mix grill meats  
32€

Mix grill & local lobster  
90€



### Pizzas

-  Margherita 24€
- Regina 26€
- Al Salmone 34€
-  Al Tartuffo 36€

### Street food

- Cheeseburger Pat la Frieda, With or without bacon 34€
- Mahi-mahi burger, Potato & Mahi-mahi patty, Vadouvan mayonnaise 34€

## Desserts

-  Frosted season fruit 14€
- Rum baba & exotic fruits (For two people) 26€
- Vanilla, caramel & pecan nuts, Millefeuille 14€
-  Cinnamon iced orange soup 14€

### Ice cream cup

- Brownie, Chocolate & pistachio ice cream, Chouchou, Custard, Chocolate espuma 16€
- Exotique, Passion, pineapple & Mango sorbet 14€
- Fresh fruits, banana espuma

## Kid menu

Breast of chicken, filet of Mahi-mahi,  
Minced beef steak or burger

Garnishes : French fries, homemade  
mashed potatoes, vegetables or  
green salad

Ice cream

18€

Net Prices in Euro - Taxes and Service included  
Meats origins: UE, USA, New Zealand & Australia  
Allergens list is available on request