








## To Share or not

-   Whole artichoke,  
French mini vegetables & aioli 35€
- Crispy breaded prawns  
Puffed rice & corn flakes,  
Vadouvan mayonnaise  
from « La Case aux épices » 32€
-   White asparagus,  
Herbs mustard dressing,  
Deville egg 26€

## Starters

-  Local prawn salad,  
Avocado guacamole & grapefruit 38€
-   Burrata from Puglia,  
Tomato « Cœur de bœuf » carpaccio 25€
-  Carpaccio of Wahoo, with citrus  
Tasmania pepper 28€
-   Watermelon & Chavignol goat cheese salad,  
Virgin Mary dressing 26€
- Local fish ceviche « Peruvian style »,  
Jalapeño dressing 29€
- Octopus in Andalusia style,  
Bell peppers & iberian chorizo piperade 34€

## The Must Haves



-  Vitello Tonnato 35€
- Red Label chicken Caesar salad 35€
- Niçoise salad,  
Confit tuna ventresca 35€
-  Heart of lettuce,  
Parmesan & lemon vinaigrette 19€
- Additional garnishes :**  
French fries, homemade mashed potatoes,  
Vegetables, green salad 10€

## Dishes


### Fish

- Tuna polpette,  
Arrabiata orecchiette 35€
- Confit Mahi-mahi with curry sauce,  
Charcoal baked sweet potatoes 36€
- Fish & Chips 35€

### Meats

-  Roast beef tenderloin (180g),  
Mashed potatoes & jus 49€
-  My chorizo paella 42€
- Beef ball with spices,  
Yoghurt sauce & home-made tabbouleh 36€

### Pastas

-  Lasagnette with ricotta,  
Fresh herbs & lemon 26€
- Linguine alla Busara 52€

## BBQ Corner

### Saturday

- Mix grill meats  
35€

### 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€

### Street food

- Cheeseburger Pat la Frieda,  
With or without bacon 35€
- Mahi-mahi burger,  
Potato & Mahi-mahi patty,  
Vadouvan mayonnaise 35€

## Desserts

-  Frosted season fruit 14€
-  Pineapple carpaccio & lime 12€
- Vanilla, caramel & pecan nuts,  
Millefeuille 14€

### Ice cream cup

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

 Gluten Free

 Vegetarian

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

amis plage

