







To start

To share or not

- Home-made smoked Mahi-mahi tarama, Pita bread 18€
-  Feta Ktipiti, Confit sweet pepper, Pita bread 18€
- Matriciana arancini and scarmoza 24€
- Crispy prawns, Puffed rice and corn flakes, Vadouvan mayonnaise From « La Case aux Épices » 29€




Vegetal

-   Confit sweet pepper, Herbs ricotta 24€
-   Purple artichoke from Provence, Artichokes houmous, Confit lemon & herbs salad 34€
-  Marinated eggplant, Coriander cold emulsion, Lemon tahini condiment 26€

Starters

-  Fresh burrata from Puglia, Grilled vegetables, Sardinian herbs bread 32€
-  Chef's Chakchouka 24€
-  Fish ceviche, sweet pepper, Corn cream 32€
-  Local fish carpaccio, Citrus and algae, Pepper 34€
-  Grilled octopus, Sicilian caponata 36€

The Must Haves



-  Niçoise salad, Fresh tuna from our coasts 36€
-   Heart of lettuce, parmesan, Lemon vinaigrette 24€
- Farm chicken Caesar salad 36€
- Local lobster salad, Avocado and grapefruit 52€
- Classic cheeseburger, with or without bacon, Burned cheddar cream 35€

Dishes


Fish

- Roasted Mahi-mahi, Tomato, fennel, lemon and crouton bread 39€
- Stuffed squid, Paella spices from « La Case aux Épices » 44€
- Red snapper in pistachio crust, Green olive juice from Lucques, Polenta in « Romano » style 42€




Meat

-  Suckling lamb and Angus beef kefta Maison Huguenin, Spices from « La Case aux Épices » 44€
- Chicken supreme with olives crust, Oregano and lemon gnocchis 40€
- Iberian pluma, Dauphine potatoes, Taggiashe olives 48€
-  Blonde Aquitaine beef filet, Mashed potatoes and veal jus 55€

Pasta

-  Lasagnette with ricotta, Fresh herbs and lemon 32€
- Local lobster fresh tagliatelle, Flamed with brandy, Bisque sauce 52€

Pizzas

-  Basil tomato and mozzarella 26€
-  Heirloom tomato and whole buffala 38€
- Parma ham, stracciatella and olives 36€
-  Truffle, mascarpone fior di latte, Arugula 42€

Extra sides

- French fries, home-made mashed potatoes, vegetables, mesclun salad 10€

 Gluten Free

 Vegetarian



Desserts

- Vanilla, caramel & pecan nuts Millefeuille 18€
- Chocolate profiterole XXL 36€
- Pavlo-colada 17€
- Brownie ice cream, Chocolate and pistachio ice cream 16€

Frosted fruits

- Coconut, Coconut milk ice cream, Crispy almond, Orange blossom espuma 17€
- Orange, Saffron orange granit, Orange supreme and marmelade, Citrus crumble 18€

Our homemade ice creams and sorbets

- Vanilla, chocolate, pistacchio, Coconut, mango, passion, Red fruit, lemon 8€/scoop

Kid menu

Dish

- Chicken breast,
- Mahi-mahi filet,
- Minced beef steak
- Or burger

Side

- French fries,
- Home-made mashed potatoes,
- Vegetables
- Or mesclun salad

Dessert

- Ice cream

24€

Net prices in euro

Taxes and service included

Meats origins:

UE, USA, New Zealand & Australia

Allergens list is available on request