

sunny

day

La Plage du Festival

at la Plage du Festival...

Selected & prepared by François Vadala

Starters

BABY SARDINES – 18€

Farmhouse bread and salted butter

VEGETABLE POKE BOWL – 20€

Bulgur wheat, seasonal vegetables and fruits, pumpkin seeds, soy-ginger vinaigrette

POKE BOWL AU SAUMON – 24€

Bulgur wheat, ginger-marinated raw salmon, seasonal vegetables and fruits, pumpkin seeds, soy-ginger vinaigrette

CHICKEN SPRING ROLLS – 18€

Mint and sucrine lettuce

THE NIÇOISE ON THE CROISETTE – 21€ *

Salad Niçoise with fresh tuna

CAESAR SALAD WITH SESAME-GLAZED CHICKEN – 23€ *

Organic soft-boiled egg

CAESAR SALAD WITH LOBSTER – 36€ *

LOCAL HAND-CRAFTED BURRATA – 21€

Multicolored tomatoes, olive oil and balsamic vinaigrette

OCTOPUS SALAD – 26€

Vitelotte potatoes and stracciatella

SMOKED FAROE ISLANDS SALMON – 28€

Beet and cucumber tzatziki

CONFIT ARTICHOKE SALAD – 22€

Sliced asparagus and truffles

**Dishes only served for lunch*

Seafood

SATAY-MARINATED TUNA STEAK – 26€

Fresh herb salad

COD FISH AND CHIPS – 29€

Tartar or sweet-spicy sauce

ROAST SEA BREAM FILET – 34€

With olives and candied lemon

JOHN DORY FILET SEARED A LA PLANCHA – 40€

Green asparagus and grenobloise

ROAST SEA BASS WITH FENNEL FOR TWO (1.2KG) – 92€

Meats

TRADITIONAL CHAROLAIS BEEF TARTARE – 24€

With Aquitaine caviar – add 12€

THAI-STYLE CHAROLAIS BEEF TARTARE – 25€

BLACK ANGUS BEEF CHEESEBURGER – 26€ *

PARMESAN VEAL MILANESE – 26€

ROAST LAMB CHOPS – 30€

Light harissa, eggplant dip

BLACK ANGUS FLANK STEAK A LA PLANCHA – 34€

CHAROLAIS BEEF T-BONE STEAK (500G) – 48€

ROAST SALERS BEEF RIB FOR TWO – 98€

Rosemary-smoked

**Dishes only served for lunch
Choose a side order to enjoy with your main course of seafood or meat.*

Pasta

TOMATO RIGATONI – 22€

Stracciatella and roast pancetta

RIGATONI WITH SUMMER TRUFFLE AND REGGIANO – 28€

FRESH TAGLIATELLE WITH LOBSTER – 38€

Tomatoes and tarragon

Side orders

6€

Green beans with parsley

Lettuce hearts

Fresh-made French fries

Mashed potatoes

Sesame coleslaw

Rice

Fresh tagliatelle

Asian-style vegetable wok

Bulgur wheat

Truffled mashed potatoes or fries - 12€

Cheeses

A selection from our master Mons cheesemaker

SAINT MARCELLIN – 12€

TRUFFLED BRIE – 12€

**Dishes only served for lunch*

Desserts

from our Pastry Chef

We use Maison Valrhona chocolate (France).

SEASONAL FRUIT TARTLET – 12€

CHOCOLATE-TONKA FINGER – 12€

Milk chocolate coating

L'EXOTIQUE – 12€

Coconut crumble, mango-passion cream, coconut mousse

PINEAPPLE-BASIL PAVLOVA – 12€

Meringue, pineapple and fresh basil, whipped cream, pineapple sorbet

BERRY PAVLOVA – 12€

Meringue, fresh berries, whipped cream, vanilla ice cream

CREAMY RICE PUDDING – 12€

Peach and apricot compote, muesli

NESPRESSO COFFEE WITH MIGNARDISES – 12€

STRAWBERRIES AND RASPBERRIES – 16€

Just as they are

REFRESHING FRUIT PLATE – 18€*

FROMAGE BLANC – 9€

Honey, sugar, berry coulis, chestnut cream

Ice creams and sorbets

from our ice-cream artisan Les Délices d'Aurile

PER SCOOP – 3,5€

Ice cream: vanilla, chocolate, coffee, pistachio, rum-raisin
Sorbet: lemon, strawberry, raspberry, coconut, mango, peach

Bars and cones: Classic Magnum, Almond Magnum,
Vanilla Cornetto, Calippo – 5€

Ice cream creations

Coffee Sundae, Chocolate Sundae, Strawberry Melba – 13€
Banana Split, Colonel – 13€

Frosted Orange / Frosted Lemon – 10€

**Dishes only served for lunch*

Drinks

Smoothies

12€

Served until 4 p.m.

Energy: Pineapple / Strawberry / Raspberry

Exotic: Mango / Passion Fruit / Apple

Detox Blends

12€

Served until 4 p.m.

Orange Juice: Orange / Carrot / Lemon

Red Juice: Beet / Carrot / Ginger

Green Juice: Apple / Cucumber / Celery

*Fruit juices made with 100% organic fruit using a juice extractor

Aperitifs

Americano, Martini, Ricard, Campari, Pastis, Suze, Porto

8

Hot beverages

Nespresso Ristretto, Espresso Forte, Lungo Leggero, Decaffeinato

3,5

Nespresso double Espresso and Decaffeinato

6

Nespresso double, cream

6

Nespresso cappuccino

6

Herbal tea

5

Fresh mint tea

6

Mariage Frères Marco Polo tea

6

Mariage Frères Fuji Yama tea

6

Mariage Frères Earl Gray Impérial tea

6

Homemade hot chocolate

7

Iced coffee (coffee + barley water)

8

Cocktails classiques (14cl)

15€

RUM

Classic Mojito / Strawberry / Raspberry / Passion Fruit:

Dark rum, fresh mint, lime, brown sugar, soda water, Angostura bitters

Classic Caipirinha / Strawberry / Raspberry / Passion Fruit:

Cachaça, lime, brown sugar

Piña Colada:

Dark rum, lime, pineapple juice, fresh pineapple, cream of coconut, vanilla syrup

Classic Daiquiri / Strawberry / Raspberry / Passion Fruit:

White rum, lime juice, simple syrup

Ti' Punch:

White rum, lime, brown sugar

VODKA

Festival on the Beach:

Vodka, peach liqueur, orange juice, cranberry juice, grenadine

Classic Caipiroska / Strawberry / Raspberry / Passion Fruit:

Vodka, lime, brown sugar

Cosmopolitan:

Vodka, triple sec, lime, cranberry juice

Espresso Martini:

Vodka, coffee liqueur, simple syrup, coffee

Bloody Mary:

Vodka, celery, tabasco sauce, Worcestershire sauce, tomato juice

OTHER SPIRITS

Classic Margarita / Strawberry / Raspberry / Passion Fruit:

Tequila, triple sec, lime juice, simple syrup

Long Island Ice Tea:

Rum, gin, vodka, tequila, triple sec, sugar, lemon, cola

Negroni:

Gin, Campari, Martini Rosso

MULES 15€

Moscow: vodka, ginger beer, lime, sugar

London: gin, ginger beer, lime, sugar

Mexican: tequila, ginger beer, lime, sugar

Caribbean: rum, ginger beer, lime, sugar

FROZEN DRINKS 15€

Classic Frozen Daiquiri / Strawberry / Raspberry / Passion Fruit:

White rum, lime juice, simple syrup

Classic Frozen Margarita / Strawberry / Raspberry / Passion Fruit:

Tequila, triple sec, lime juice, simple syrup

SPRITZES 14€

Aperol spritz: Aperol, prosecco

Hugo spritz: St-Germain liqueur, prosecco

CHAMPAGNES 18€

Bellini: champagne, peach purée

Rossini: champagne, strawberry purée

Festival Pool: champagne "piscine" and berries

Mojito Royal: dark rum, fresh mint, lime, brown sugar, champagne

Porn Star Martini: vodka, passion fruit liqueur, vanilla liqueur, passion fruit purée, lime, shot of champagne

Alcohol-free (virgin) cocktails

12€

Virgin Mojito: Lemonade, fresh mint, lime, brown sugar

Virgin Colada: Pineapple juice, fresh pineapple, cream of coconut, vanilla syrup

Passionata: tropical fruit juice, lemonade, passion fruit, lemon juice, brown sugar

Pink Lemonade: soda water, agave syrup, lime juice, fresh blackberry and raspberry

Beers

Draft 25cl	6
Draft 50cl	11
L'Azur�enne organic Blonde	8
L'Azur�enne organic Blanche	8
L'Azur�enne organic India Pale Ale	8
Corona	9

Spirits (4cl)

Jack Daniels	12	Hendrick's Gin	13
Chivas (12 years)	12	Citadelle Gin	15
Monkey Shoulder	12	44°N Gin	18
J. Walker Black Label	13	Bacardi Rum (8 years)	12
The Balvenie (12 years)	13	Don Papa Rum	15
Glenfiddich (15 years)	14	Rhum Zacapa Centenario	26
Glenfiddich (18 years)	18	Del Maguey Vida mezcal	14
Glenfiddich (21 years)	30	Patr�on Silver Tequila	14
Belvedere vodka	13	Boss A�ejo Tequila	17

Soft drinks

Coke / Coke Zero / Perrier / Orangina / Sprite / Fuze Tea	6
Fever-Tree Tonic / Ginger Ale	6
Bundaberg Ginger Beer	7
Granini fruit juice: orange, apple, pineapple, apricot, mango, banana, strawberry	7
Fresh-squeezed juices: orange, lemon, grapefruit	8
House iced tea	8
House lemonade	8

Mineral water

	50cl	100cl
Vittel/San Pellegrino	4	8

Wine by the glass (14 cl)

CHAMPAGNE / SPARKLING

Cerdon 2020, Domaine Renardat Fache (P�tilant Ros� L�g�rement sucr�)	8
Mo�t & Chandon Imp�rial Brut	16
R de Ruinart Brut	19
Mo�t & Chandon Imp�rial Ros�	19

ROS  WINE

Le Bon Vivant 2020, Ch�teau de Roquefort, C�te de Provence	8
Rose et Or 2020, Ch�teau Minuty, C�te de Provence	11.50

WHITE WINE

Petit Sal� 2020, Ch�teau de Roquefort, C�te de Provence,	8
Juran�on Moelleux, Les grains des Copains 2020	9
Chablis Grand Regnard 2019, Domaine Regnard, Bourgogne	12

RED WINE

Gueule de Loup 2020, Ch�teau Roquefort, C�te de Provence	8
Pinot Noir 2019, Domaine Regnard, Bourgogne	9

Liqueurs (4 cl)

Limoncello, Grappa Piave, Manzana verde, Sambuca	9
Grand Marnier, Calvados, Cointreau, Armagnac	9
Get 27, Get 31, Bailey's, Marie Brizard, Malibu	9
Maison Klipfel brandies	12
Wild raspberry, pear, quetsch (plum)	

The R my Martin range (4cl)

Cognac VSOP Fine Champagne	17
Cognac XO Excellence	32
Louis XIII (2 cl)	150
(4 cl)	220