

sunny

day

La Plage du Festival

at la Plage du Festival...

Selected & prepared by François Vadala

Starters

TRADITIONAL PAN BAGNAT – 18€ *

GENUINE SIRLOIN PEPPERSTEAK SANDWICH – 20€ *
Coleslaw

LOBSTER ROLL – 28€ *

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 succrine 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

MELON AND PATA NEGRA CHIFFONNADE – 26€

AMBERJACK CEVICHE – 28€
Calamansi vinaigrette

SMOKED FAROE ISLANDS SALMON - 28€
Beet and cucumber tzatziki

CAVIAR KRISTAL BY KAVIARI (30G) – 90€

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

WILD MEDITERRANEAN PRAWN – 44€
Roasted tomatoes, Provencal vinaigrette

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

* Light meals served on the beach and in the restaurant from 4:00 to 6:00 p.m.

Choose a side order to enjoy with your main course of seafood or meat.

Pasta

TOMATO RIGATONI - 22€

Stracciatella and roast pancetta

FRESH TAGLIATELLE WITH LOBSTER - 38€

Tomatoes and tarragon

RISOTTO "ROSSO" - 24€

Sliced cuttlefish and broad beans

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€

Sushi

Rice with vinegar and sesame 7€

Edamame bowl (soybeans) 9€

SASHIMI

Salmon sashimi (4 pieces) 12€

Tuna sashimi (4 pieces) 14€

Mixed salmon and tuna sashimi (8 pieces) 24€

Assorted sashimi: tuna, salmon, sea bream, shrimp (16 pieces) 40€

SUSHI SAMPLER (4 PIECES)

Salmon 16€

Tuna 18€

Sea bream 18€

Shrimp 18€

MAKI (6 PIECES)

Salmon 17€

Tuna 18€

Avocado 14€

CALIFORNIA ROLLS (8 PIECES)

Salmon-avocado 20€

Tuna-avocado 24€

Veggie (cucumber, avocado, carrot) 18€

Shrimp tempura, avocado, mayonnaise 34€

CRISPY ROLLS (8 PIECES)

Salmon, avocado, cheese, fried onions 26€

Tuna, avocado, cheese, fried onions 28€

SIGNATURE (8 PIECES)

Mango (tuna, avocado, mango, masago, spicy sauce) 34€

Rainbow (tuna, salmon, sea bream, avocado, carrot, cucumber) 36€

SAMPLER PLATTER (29 PIECES) 75€

3 salmon sashimi, 3 tuna sashimi, 3 sea bream sashimi,

4 tuna maki w/ ikura topping, 4 salmon maki, 4 salmon-avocado California rolls,

4 tuna-avocado California rolls, 1 tuna sushi, 1 sea bream sushi,

1 salmon sushi, 1 shrimp sushi

FESTIVAL SELECTION (48 PIECES) 108€

8 sushi, 5x4 sashimi, 4 salmon California rolls,

4 tuna California rolls, 4 salmon crispy rolls,

4 mango signatures, 4 rainbow signatures

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€

WATERMELON BOWL - 14€

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€
Peach melba, Banana split, Colonel - 13€

Frosted Orange / Frosted Lemon - 10€

Smoothies

12€

Served until 4 p.m.

Energy: Pineapple / Strawberry / Raspberry

Exotic: Mango / Passion Fruit / Apple

Zen: Watermelon / Cranberry Juice / Raspberry

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

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|------------------------------------|----|
| 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)

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|-------------------------|----|------------------------|----|
| 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 | Mount Gay 1703 Rum | 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

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| 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

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|--|----|
| Domaine Renardat Fache, Cerdon 2018 (slightly sweet sparkling ros e) | 8 |
| Mo t & Chandon Imp erial Brut | 16 |
| R de Ruinart Brut | 19 |
| Mo t & Chandon Imp erial Ros e | 19 |

ROS  WINE

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

WHITE WINE

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| Ch teau de Roquefort, Petits Sal  2020, C tes de Provence | 8 |
| Domaine Larredya, Juran on Moelleux Costat Darer 2016 | 9 |
| Chablis Grand R gnard 2017 | 12 |

RED WINE

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| Ch teau de Roquefort, Gueule de Loup 2020, C tes de Provence 2019 | 8 |
| Domaine R gnard, Pinot Noir 2016, Burgundy | 9 |

Liqueurs (4 cl)

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| 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)

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