

une nuit étoilée

at la Plage du Festival...

*Dinner menu served from 7:30 p.m. to closing.
Selecter & prepared by François Vadala*

Starters

CHICKEN SPRING ROLLS – 18€

Mint and succrine lettuce

LOCAL HAND-CRAFTED BURRATA – 21€

Multicolored tomatoes, olive oil and balsamic vinaigrette

CONFIT ARTICHOKE SALAD – 22€

Sliced asparagus and truffles

HOUSE MI-CUIT DUCK FOIE GRAS - 24€

Toasted nut bread, artichoke condiment

OCTOPUS SALAD – 26€

Vitelotte potatoes and stracciatella

SMOKED FAROE ISLANDS SALMON – 28€

Beet and cucumber tzatziki

AMBERJACK CEVICHE – 28€

Calamansi vinaigrette

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 olive and candied lemon

JOHN DORY FILET SEARED A LA PLANCHA – 40€

Green asparagus and grenobloise

WILD MEDITERRANEAN PRAWN – 44€

Roast tomatoes, Provencal vinaigrette

ROAST SEA BASS WITH FENNEL FOR TWO (1,2KG) – 92€

Meats

BLACK ANGUS BEEF CHEESEBURGER – 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

PARMESAN VEAL MILANESE – 26€

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

Pasta

RIGATONI WITH SUMMER TRUFFLE AND REGGIANO - 28€

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

Wine by the glass (14 cl)

CHAMPAGNE / SPARKLING

Domaine Renardat Fache, Cerdon 2018 (slightly sweet sparkling rosé)	8
Moët & Chandon Impérial Brut	16
R de Ruinart Brut	19
Moët & Chandon Impérial Rosé	19

ROSÉ WINE

Château de Roquefort, Le Bon Vivant 2020, Côtes de Provence	8
Château Minuty Rose et Or 2020, Côte de Provence	11.5

WHITE WINE

Château de Roquefort, Petits Salé 2020, Côtes de Provence	8
Domaine Larredya, Jurançon Moelleux Costat Darer 2016	9
Chablis Grand Régnard 2017	12

RED WINE

Château de Roquefort, Gueule de Loup 2020, Côtes de Provence 2019	8
Domaine Régnard, Pinot Noir 2016, Burgundy	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 Rémy Martin range (4cl)

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

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	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

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

Aperitifs

Americano, Martini, Ricard, Campari, Pastis, Suze, Porto	8
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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 Fr�eres Marco Polo tea	6
Mariage Fr�eres Fuji Yama tea	6
Mariage Fr�eres Earl Gray Imp�erial tea	6
Homemade hot chocolate	7
Iced coffee (coffee + barley water)	8

Mineral water

	50cl	100cl
Vittel/San Pellegrino	4	8