

“THE SEA AT YOUR FINGERTIPS”

Chef Nicolas Sintes x Chef Valentin Fabry





STARTERS

Artichoke salad 36

Pata Negra ham, summer truffle, arugula and parmesan cheese



Eggplant caponata 26

dried apricots, roasted pine nuts, caper flowers and fennel



Buffalo milk burratina 28

multi-coloured tomatoes, nectarine, Kalamata olives, basil, sumac



Rock octopus salad 34

zucchini, candied tomatoes and lemon



Mediterranean sea bass carpaccio 48

Greek-style cucumber, peppermint, Royal Siberian caviar





MAIN COURSES

“Calamarata” pasta 32

with Florence eggplant, candied cherry tomatoes,
garlic and basil and sheep cheese



Arborio Risotto 42

caramote tiger prawns, preserved lemon, tarragon bisque jus



John Dory 54

purple artichokes, grilled potatoes, candied tomatoes and olives



My bouillabaisse 50

“bourgeoise” and boneless, saffron potatoes,
“rouille” garlic sauce



Catch of the day

fish 18/100g

lobster 21/100g



Free-range poultry 36

Mona Lisa potato gnocchi, parmesan cheese,
chanterelles mushrooms, chicken jus



Grilled beef fillet 48

chickpea “panisse”, “Choron” sauce

Side dishes

Sucrine lettuce 10

Provincial potatoes 12

Vegetables from the market 16



DESSERTS

Apricot

18

sarriette thyme sorbet, fresh and tangy,
salt flower crumble, light ricotta cream



Raspberry

18

stewed with fresh tarragon, crunchy meringue,
raspberry sorbet, yoghurt and vanilla espuma



Organic vanilla from Madagascar

20

crunchy bean, light cream and intense almond praline



Cocoa bean

20

infused in ice cream, blackberry and cherry jam,
crispy cocoa tuile, gourmet caramel





OUR SUPPLIERS

As the sun sets over the majestic Cap Canaille, allow yourself to be guided by our Executive Chef, Nicolas Sintes, on a unique gastronomic journey. His cuisine celebrates local ingredients and the treasures of the Mediterranean, shaped by the seasons and his creative inspirations. To conclude, indulge in the exquisite creations of our Pastry Chef, Valentin Fabry. The beauty of the landscape and the gentle rhythm of the shore set the scene for an evening of passion and delight.



Gourmand de nature – Provençal vegetables
13 630 – Eyragues

La Maison Giol – shellfish & crustaceans
83 500 – La Seyne-sur-Mer

Auvrai – ethically raised poultry and sun-kissed fruits & vegetables
13 600 – La Ciotat

La Ferme Quyvie – young leaves and edible flowers
82 320 – Varen



Ikejime – locally sourced fish
13 600 – La Ciotat

Le Moulin Meti d'Oli – committed & sustainable olive oil
13 600 – La Ciotat

Maison Lemarié – master affineur curating our artisanal cheese selection
13 100 – Aix-en-Provence

Maison Calvisius
Calvisano, Lombardie – Italie





Reservations

04 42 01 01 05

Opening hours: 12pm-2pm & 7pm-10pm



Prices in euros including VAT and service

The menu shown is for reference only and may be subject to changes
between your online consultation and your on-site experience