

“THE SEA AT YOUR FINGERTIPS”

Chef Nicolas Sintes x Chef Valentin Fabry





STARTERS

Candy tomatoes

28

semi-candied, water of green zebras infused with basil, stracciatella



Trombolino zucchini

24

velouté, mint oil, ewe's milk cheese, pine nuts



Carabineros shrimps

46

served raw, Siberian Royal caviar, marigold leaves, combawa zest



Bluefin tuna

32

"Niçoise" style, smoked anchovies, bottarga



Mediterranean seabass carpaccio

29

white nectarine, rock samphire pickles, tarragon oil





MAIN COURSES

Goat cheese ravioli 34

girolles mushrooms, caramelized onion jus, ewe's milk cheese



Grilled turbot 49

glazed with fish bone jus, candied tomatoes, melba toast



My bouillabaisse 50

"bourgeoise" and boneless, confit fennel, "rouille" garlic sauce



Catch of the day

fish 18/100g

lobster and langoust 21/100g



Free-range poultry 42

Mona Lisa gnocchi, parmesan, girolles jus



Lamb from the Monts du Velay 46

grilled chop, Provençal eggplant, savory jus

Side dishes

Sucrine lettuce 10

Provençal 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



MENU

Trombolino zucchini

velouté, mint oil, ewe's milk cheese, pine nuts



Carabineros shrimps

served raw, Siberian Royal caviar, marigold leaves, combawa zest



Grilled turbot

glazed with fish bone jus, candied tomatoes, melba toast



Lamb from the Monts du Velay

grilled chop, Provençal eggplant, savory jus



Raspberry

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





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