

“THE SEA AT YOUR FINGERTIPS”

Chef Nicolas Sintes x Chef Valentin Fabry





STARTERS

Carabineros shrimps

46

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



Butternut

26

velouté, parsnips, muesli with pumpkin seeds and salicornia



Duck foie gras terrine

38

with « Passe-Crassane » pear, spiced Cassis white wine



Organic chicken egg

29

soft-boiled, Mediterranean blue shrimp, aioli with confit garlic, bottarga



Seared scallops

34

sumac, Corsican clementines, and citrus-infused oil





MAIN COURSES

Brousse ravioli

44

truffles, caramelized onion juice, local tomme cheese



Mediterranean sea bass

49

infused with smoked anchovy, confit cauliflower,
and brown butter hollandaise



My bouillabaisse

50

“bourgeoise” and boneless, confit fennel, “rouille” garlic sauce



Catch of the day

fish

18/100g

lobster and langoust

21/100g



French wild hare à la royale

48

with a delicate cocoa tartlet and pumpkin cream



Farm-raised duckling

46

pink fillet, crispy thigh, nutmeg squash, white grape jus

Side dishes

Sucrine lettuce

10

Provençal potatoes

12

Vegetables from the market

16

DESSERTS

Chocolate

18

by Nicolas Berger with buckwheat, creamy, glazed
and caramelized parsnips, crisp wafers



Quince

18

like a tatin, in puff pastry, and vanilla ice cream



Organic vanilla from Madagascar

crunchy bean, light cream and intense almond praline

20



Fig

from Solliès, roasted with honey, light warm sabayon,
ice cream and toasted brioche

20



TASTING MENU

100

Butternut

velouté, parsnips, muesli with pumpkin seeds and salicornia



Goat cheese ravioli

porcini mushrooms, caramelized onion juice, local tomme cheese



Farm-raised duckling

pink fillet, crispy thigh, nutmeg squash, white grape jus



Organic vanilla from Madagascar

crispy shell, light cream and almond praline



DEGUSTATION MENU

130

Organic chicken egg

soft-boiled, Mediterranean blue shrimp, aioli with confit garlic, bottarga



Carabineros shrimps

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



Mediterranean sea bass

cooked skin-side down, girolles, red wine stew sauce



Rack of veal

pan-fried, carrots confit with rock samphire, cockle broth



Chocolate

by Nicolas Berger with buckwheat, creamy, glazed
and caramelized parsnips, crisp wafers





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