

LES BELLES CANAILLES

“THE SEA AT YOUR FINGERTIPS”



Le Chef
NICOLAS SINTES

&

le Chef pâtissier
KEVIN RAYNAL

STARTERS

Organic free-range egg

Broad beans cream with rosemary, garlic flowers and candied lemon

32

White asparagus

From Provence, smoked anchovies, tarragon-infused pea pod juice

38

Mediterranean mackerel

Lightly smoked, fermented Noa cucumber, yoghurt with dill oil, bottarga

34

Carabineros prawns

Thinly sliced raw, Siberian caviar, combawa-infused oil

48

MAIN COURSES

Morels

Ravioli with fresh goat “Brousse” cheese, garum made from straw onions and liquorice

46

My bouillabaisse

Bourgeoise style and boneless, bread stamped with prawns, rouille with mild garlic

54

Wild sea bass

Seared on the skin, purple artichokes, shellfish marinère sauce with marine plankton

52

Free-range poultry

Cooked in wild garlic butter, grilled green Luberon asparagus, tarragon jus

48

DESSERTS

Guanaja chocolate

Creamy chocolate, crispy meringue, chocolate and nutmeg sorbet

21

Citrus

Candied citrus fruits, ginger, lemon-lemongrass and mint sorbet, ginger beer espuma

21

Rhubarb

Raw poached rhubarb, fermented milk granita, soft cream, cottage cheese and honey, rhubarb and Sauternes sorbet, pollen shortbread

21

Strawberry

Strawberry vinegar, strawberry and olive oil sorbet, vanilla-infused olive pickles.
Fresh strawberries and strawberry juice

21

CHEF'S LUNCH

Organic free-range egg

Broad beans cream with rosemary, garlic flowers and candied lemon

Wild sea bass

Seared on the skin, purple artichokes, shellfish marinère sauce with marine plankton

Strawberry

Strawberry vinegar, strawberry and olive oil sorbet, vanilla-infused olive pickles.
Fresh strawberries and strawberry juice

DISCOVERY MENU

*Last orders are taken at 1:00 PM and 9:00 PM
Menu offered to all guests at the table*

Mediterranean mackerel

Lightly smoked, fermented Noa cucumber, yoghurt with dill oil, bottarga

Morels

Ravioli with fresh goat “Brousse” cheese, garum made from straw onions and liquorice

My bouillabaisse

Bourgeoise style and boneless, bread stamped with prawns, rouille with mild garlic

Strawberry

Strawberry vinegar, strawberry and olive oil sorbet, vanilla-infused olive pickles.
Fresh strawberries and strawberry juice

TASTING MENU

*Last orders are taken at 1:00 PM and 9:00 PM
Menu offered to all guests at the table*

White asparagus

From Provence, smoked anchovies, pea pod juice with tarragon

Carabineros prawn

Thinly sliced raw, Siberian caviar, combawa-infused oil

Wild sea bass

Seared on the skin, purple artichokes, shellfish marinère sauce with marine plankton

Free-range poultry

Cooked in wild garlic butter, grilled green Luberon asparagus, tarragon jus

Guanaja chocolate

Creamy chocolate, crispy meringue, chocolate and nutmeg sorbet

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, Kevin Raynal. 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 Cave du Boucher

43 700 - Saint-Germain-Laprade

Auvrai - ethically raised poultry and sun-kissed fruits & vegetables

13 600 - La Ciotat

La Ferme Quayvie - 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 Calvisius

Calvisano, Lombardie - Italie



Réervations

Reservations

04 42 01 01 05

restauration@roches-blanches-cassis.com

Horaires : 12h00-14h00 & 19h00-22h00

Opening Hours : 12 pm – 2 pm & 7 pm – 10 pm



Prix en euros TTC, service compris

Prices in euros, taxes and service included

La carte présentée est indicative et peut être sujette à modifications entre votre consultation en ligne et votre expérience sur place
The menu displayed is indicative and may be subject to change between your online consultation and your experience at the restaurant.