



LES BELLES CANAILLES

“THE SEA AT YOUR FINGERTIPS”

Le Chef
NICOLAS SINTES

&

Le Chef Pâtissier
KEVIN RAYNAL



STARTERS

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

Mackerel

Mediterranean, lightly smoked, fermented Noa cucumber, yoghurt with dill oil, bottarga

34

Prawns

Carabineros, thinly sliced raw, Siberian caviar, combawa-infused oil

49





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

Sea bass

Wild, seared on the skin, purple artichokes, shellfish marinière sauce with marine plankton

54

Poultry

Free-range, cooked in wild garlic butter, grilled green Luberon asparagus, tarragon jus

48





DESSERTS

Guanaja chocolate

Creamy chocolate, crispy meringue, chocolate and nutmeg sorbet

18

Citrus

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

18

Rhubarb

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

18

Strawberry

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

18





MARKET MENU

Available for lunch

Free-range egg

Broad beans cream with rosemary, garlic flowers and candied lemon

Sea bass

Wild, 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

Mackerel

Mediterranean, 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

Prawn

Carabineros, thinly sliced raw, Siberian caviar, combawa-infused oil

Sea bass

Wild, seared on the skin, purple artichokes, shellfish marinière sauce with marine plankton

Poultry

Free-range, 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 - légumes de Provence
13 630 - Eyragues

La Cave du Boucher
43 700 - Saint-Germain-Laprade

Auvrai - les volailles bien élevées et les fruits & légumes ensoleillés
13 600 - La Ciotat

La Ferme Quayvie - jeunes pousses et fleurs comestibles
82 320 - Varen

Ikejime - les poissons issus d'une pêche locale
13 600 - La Ciotat

Le Moulin Meti d'Oli- huile d'olive engagée et durable
13 600 - La Ciotat

Maison Calvisius
Calvisano, Lombardie - Italie

Reservations

04 42 01 01 05
restauration@roches-blanches-cassis.com

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



Prices in euros, taxes and service included

The menu displayed is indicative and may be subject to change