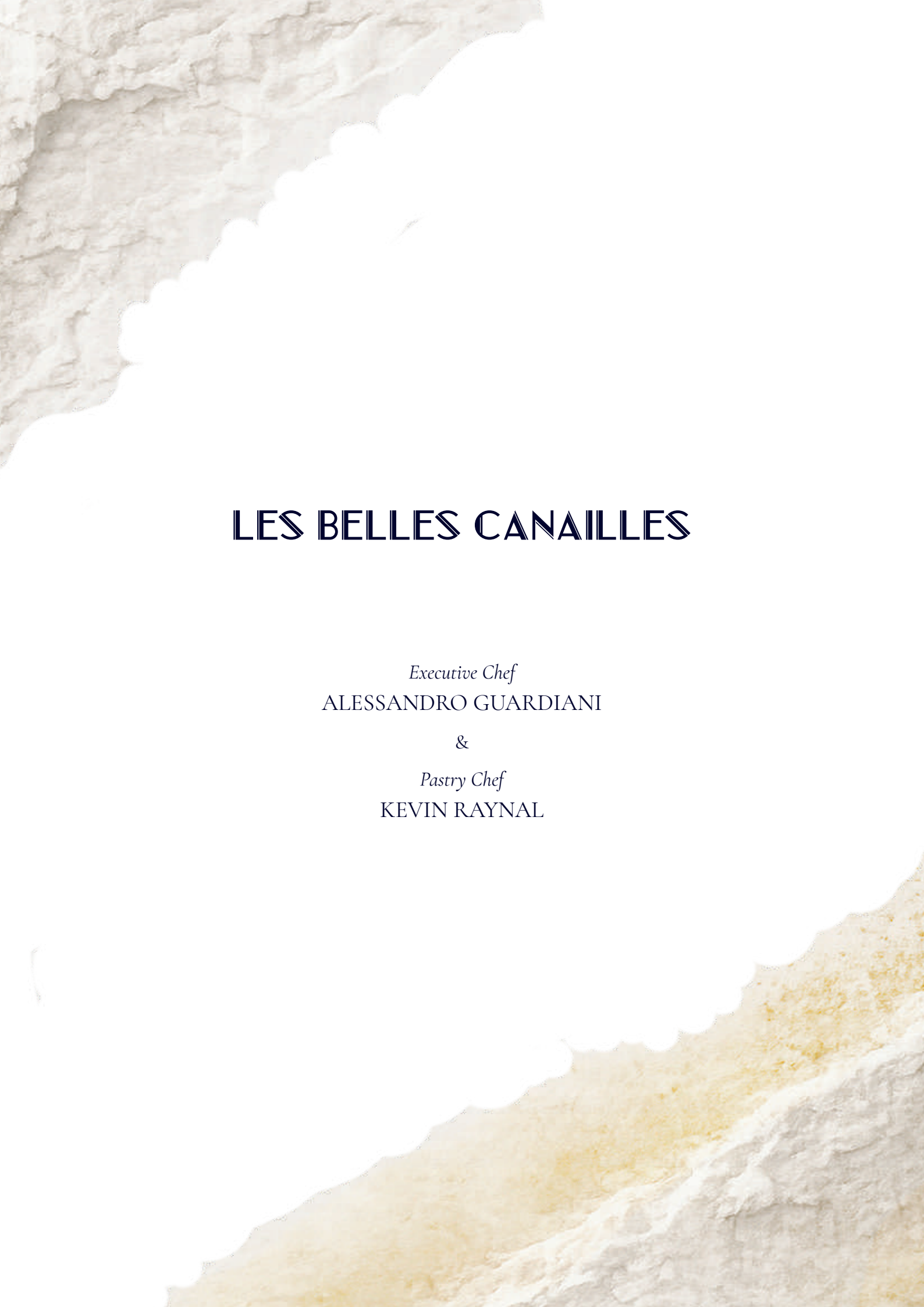




LES BELLES CANAILLES

Executive Chef

ALESSANDRO GUARDIANI

&

Pastry Chef

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

Amberjack

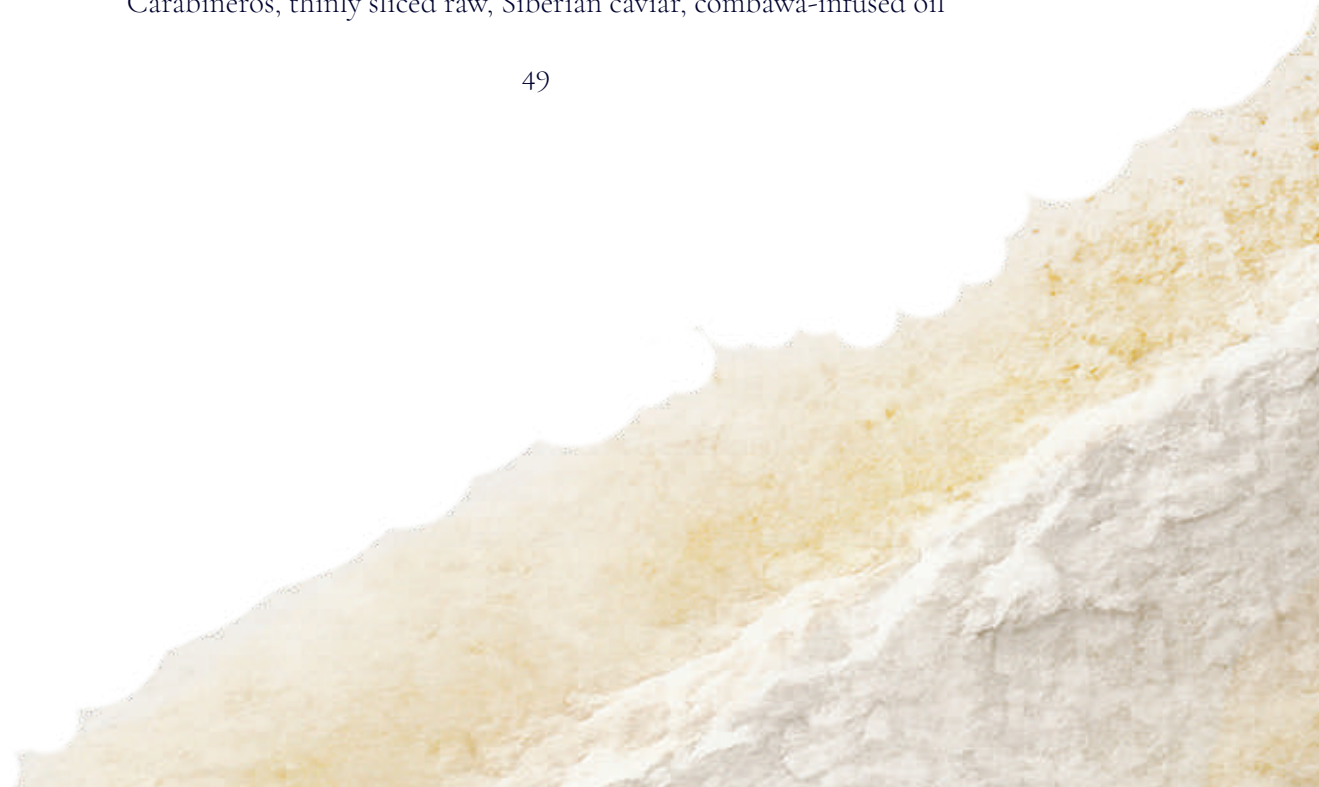
Mediterranean, marinated, carrots, pickled ginger and citrus

36

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

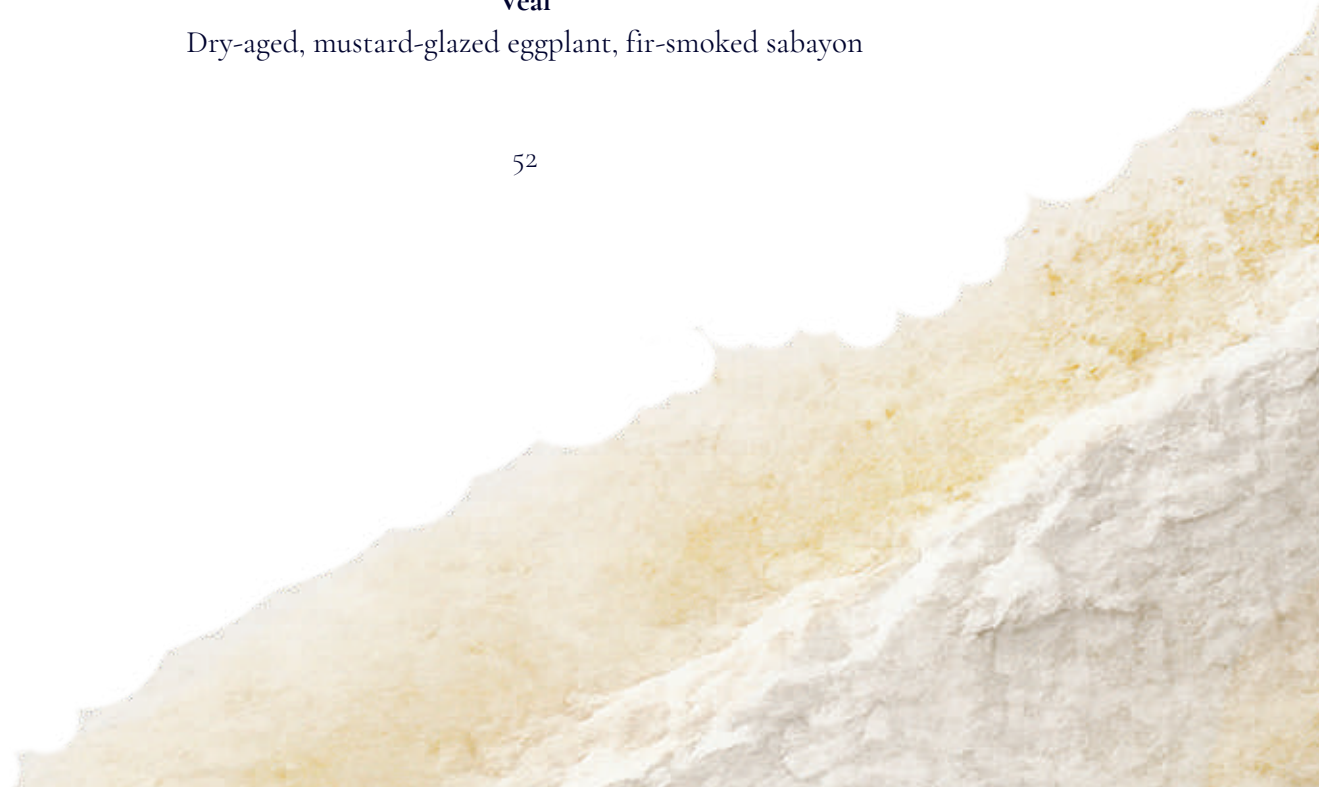
Wild, seared on the skin, purple artichokes, shellfish marinière sauce with marine plankton

54

Veal

Dry-aged, mustard-glazed eggplant, fir-smoked sabayon

52





CHEESE

Cheese platter

Assorted local cheeses

21

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

Tart

Herb sorbet, farmhouse fromage blanc

18

Apricot

Roasted, rice pudding, sage ice cream

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 marinière sauce with marine plankton

Apricot

Roasted, rice pudding, sage ice cream



DISCOVERY MENU

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

Amberjack

Mediterranean, marinated, carrots, pickled ginger and citrus

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

Apricot

Roasted, rice pudding, sage ice cream



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

Veal

Dry-aged, mustard-glazed eggplant, fir-smoked sabayon

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, 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.

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 - vegetables from Provence

13 630 - Eyragues

La Cave du Boucher

43 700 - Saint-Germain-Laprade

Auvrai - responsibly raised poultry and sun-ripened fruits & vegetables

13 600 - La Ciotat

La Ferme Quylvie - baby leaves and edible flowers

82 320 - Varen

Ikejime - fish sourced from local fisheries

13 600 - La Ciotat

Le Moulin Meti d'Oli- sustainably and responsibly produced olive oil

13 600 - La Ciotat

Maison Calvisius

Calvisano, Lombardie - Italy

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