



TRADITIONS



Oysters « Spéciales », from maison Giol

½ a dozen **21** – a dozen **38**

Hand-sliced Iberico ham, pan con tomate 36



Rocco's Caesar Salad 28

romaine lettuce, soft-boiled egg, Parmesan, anchovies



ANTIPASTI



Per unit **16**

3 antipasti **42**

Tutti **85**

Provençal eggplant confit, feta and dried fruits

Bottarga, white tarama, blinis

Hummus, butternut squash and pumpkin seeds, pita bread

Arancini, spicy ketchup « made in Marseille »

Pâté en croûte, poultry and pickled mushrooms

Calanques fritto misto, aioli

Escargots, small jars of provençal-style vegetables



Net prices including VAT in euros, service included.

The list of allergens is available on request.

Beef origin from France.

MAIN COURSES

- Mediterranean sea bass, grilled on the plancha, butternut squash, autumn sauce vierge **43**
- Braised rock octopus, panisses **39**
- Beef fillet, French fries, and my Grandma's secret sauce **46**
- Free-range poultry, prepared like a tagine, with artichokes and preserved lemons **34**
- Grilled sole, crushed potatoes, lemon butter **65**



Lobster linguine 75
the old fashion way



Arborio risotto cooked in a Parmesan wheel
garlic and parsley



Lamb shoulder to share 180
with Rosemary and creamy polenta



DESSERTS

- Tiramisu with Amaretto cream to share **28**
- « Nomade » pastry of the day **16**
- Rocco's chocolate & caramel bar to share **30**
- Blueberry tart **17**



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**LES ROCHES
BLANCHES**

CASSIS