

TO SHARE

TAPAS at the Restaurant or the Bar

Assortiment de petits légumes 12 €
Selection of raw vegetables, anchoïade,
black tapenade and a creamy herb dip

Friture de roche 10 €
Fried small rockfish with aioli

Friture Méditerranéenne 16 €
Fried squid, shrimp, octopus and
mussels with aioli

Tranches d'Italie 14 €
Italian charcuterie

Antipasti 13 €
Grilled vegetables and fresh goat's
cheese from Provence

Poulpitade 16 €
Octopus, squid and small cuttlefish
marinated the Provençal way

Carrés Riviera 14 €
Frittata, Socca and Pissaladière pies

STARTERS (for 2)

Fritto misto 46 €
Fried small rockfish, squid, shrimp,
octopus and mussels with aioli

Assortiment de petits légumes 38 €
Selection of raw vegetables, anchoïade,
black tapenade and a creamy herb dip

PASTA (for 2)

**Linguine de Cecco
à la langouste** 60 €
De Cecco linguine with spiny lobster and
homemade tomato coulis

Mafalda en coques 40 €
Mafalda pasta with cockles and clams

MEATS, FISHES AND SHELLFISHS on the grill (for 2)

Magnifique Côte de veau 51 €
Rib of veal grilled, fresh herbs

Carré Noir 48 €
Rack of iberico pork grilled, thyme
and rosemary

To order :

Gilt head sea bream 73 €

Spiny Lobster 26 €/100 grs

Seabass 75 €

Lobster 24 €/100 grs

DESSERTS (for 2)

**Triple chocolate mousse,
with a thin cocoa biscuit and crunchy slivers of chocolat** 21 €

Tradition Tiramisu 21 €

Panna cotta with red berry fruits and almond milk 21 €

Lunch : 12H30PM à 2H30PM

Diner : 7H30PM à 9H30PM

Our prices include VAT and service charge.

CARTE

STARTERS

Terrine de légumes de Provence ✓ Grilled vegetables in aioli	20 €
Fraîcheur méditerranéenne Roasted king prawns, little gem lettuce heart, avocado and grapefruit	26 €
Bulgour artichauts poivrade ✓ Bulgur, small artichokes, sage, parmesan, vinaigrette "barigoule"	22 €
Tarte et fleur du pays ✓ Green vegetable tartlet with donut of zucchini flower	21 €
Ma Tomate mozza ✓ Mozzarella di Buffala or Burrata Extra Parma ham	23 € / 25 € 3 €
Langouste sucrée salée Spiny lobster, citrus fruit, coriander, sweet potatoes, lemon confit	32 €
Traditionnelle Niçoise Nicois mesclun salad, yellow fin tuna and relishes	23 €
César de Papa Romaine lettuce, chicken breasts and parmesan	24 €

RISOTTO

Risotto Veggie ✓ Seasonal vegetable risotto	26 €
Risotto Piccante Risotto, Roasted langoustines, lemon, rosemary, espelette pepper	29 €

PASTA

Linguine de Cecco à la langouste De Cecco linguine with spiny lobster and homemade tomato coulis	40 €
Mafalda en coques Mafalda pasta with cockles and clams	27 €
Spaghetti Royal Sea bream and aubergine spaghetti	26 €

DISH OF THE DAY for Lunch

Our classics since 1975.

Monday	Monkfish Kebab
Tuesday	Grilled lamb chops
Wednesday	Grilled sardines

Thursday	Squid linguine
Friday	Vegetables stuffed with mixed meat
Saturday	Sea bream tartare
Sunday	Fish and chips

MEATS

Tartare de bœuf minute tradition ou Italien	27 € / 28 €
Traditional Charolais beef tartare or Italian-style with parmesan, olive oil and basil	
Belle Entrecôte	30 €
Charolais entrecote steak grilled with local herbs	
Tagliata Piccante	36 €
Sliced filet of Charolais beef with a spicy Italian sauce	
Magnifique Côte de veau	34 €
Rib of veal grilled, fresh herbs	
Volaille Coquine	29 €
Free-range chicken breast marinated in coriander, ginger and chilli	
Carré Noir	32 €
Rack of grilled Iberico pork, thyme and rosemary	

FISHES

Banc de Rougets	36 €
Grilled small red mullets, olives and chorizo sauce vierge	
Supions et compagnons	26 €
Small cuttlefish and octopus in garlic and parsley	
Les Moules à la provençale	24 €
Mussels with fennel, thyme, garlic and rosemary	
Cabillaud Cocotte	28 €
Roast cod, organic lemon, olives, tomatoes and basil	
Lotte bardée	32 €
Monkfish tail with sarriette, local bacon and organic lemon	

FICHES AND SHELLFISHES on the grill

All our fishes weight from 400 to 500 grams and are served with a rougaille sauce.

Gilt head sea bream	49 €	John Dory	55 €
Seabass	50 €	Sole fish	58 €

To order :

Spiny Lobster	26 €/100 grs
Lobster	24 €/100 gr

Our meat, fish and shellfish dishes are served with a side dish of your choice
 French fries, Baby leaf salad, Fragrant rice, Ratatouille, Vegetables of the day
 Additional side dishes 6 €

Our meat comes from animals born, bred and slaughtered in France.
 The Iberico Pork is from Iberian pigs born, bred and slaughtered in Spain.
 For the origins of our fish and shellfish, please look at our board.

DESSERTS

SEASONAL FRUITS

14 €

Tarte tatin

Fruit Minestrone

Crumble

Cheesecake

CLASSICS

15 €

Traditional tarte Tropézienne

Lemon tart Calisson style

The one and only raspberry and Bronte pistachio tart

Triple chocolate mousse with thin cocoa biscuit
 and crunchy slivers of chocolate

Traditional Tiramisu or with strawberry

Raspberries and almond-hazelnut biscuit

Panna cotta with red berry fruits and almond milk

ICE CREAMS AND SORBETS

Glaces et sorbets « Barbarac » made in Saint –Tropez 4 € the scoop
 Chocolate, vanilla, coffee, yogurt, salted caramel, strawberry, lemon, raspberry, coconut

A SAMPLE OF OUR WINES IN OUR WINE LIST

PALMERAIE DE VALMER		Rosé	50 cl	24 €	75 cl	36 €
AOP 2017 La Croix-valmer						
DOMAINE LA TOURRAQUE		Rosé			75 cl	39 €
AOP 2017 Ramatuelle		<i>Cuvée Harmonie</i>				
CHÂTEAU LES VALENTINES		Blanc	50 cl	29 €	75 cl	38 €
AOP 2017 La Londe Les Maures		<i>Le Caprice de Clémentine</i>				
CHÂTEAU VOLTERRA		Rouge			75 cl	41 €
AOP 2011 Ramatuelle		<i>Cuvée Classique</i>				
DOMAINE DE LA MADRAGUE		Rouge	50 cl	33 €	75 cl	42 €
AOP 201? La Croix-valmer		<i>Cuvée Claire</i>				