



Diner

Starters

Wild sea bass carpaccio with bottarga, crunchy salad ☼	51€
Langoustines crudo, Meyer lemon, Marquilian olive oil ☼	58€
Octopus salad, Mediterranean style ☼	45€
Seabass ceviche, guacamole, Espelette chili pepper and apricot ☼	47€
Savoury tart with grilled vegetables, pesto and mozzarella ✓	47€

Pasta

Artisan strascinati pasta, with langoustines and ginger	49€
Amalfi tonnarelli style pasta	44€
Artisan spaghetti with spiny lobster (depending on the catch) per 100g	30€
Risotto parmigiano matured 24 months, with summer truffle ☼	48€

Fish

Grigliata catch of the day, Mediterranean “sauce vierge” ☼	59€
Wild filet sea bass, and grilled vegetables ☼	56€
Fried sardines with zucchini flowers and tartar sauce	44€
Sea tajine of the day	52€
Spiny lobster grilled à la plancha (depending on the catch) per 100g ☼	30€

Meat

Spring chicken with a spicy diavola sauce and potatoes ☼	51€
Black Angus Entrecote steak with potatoes and homemade bearnaise sauce (450g) ☼	61€
Rib of beef “Normande” (1.2KG for two people, allow 20 minutes for cooking) ☼	145€

Additional side dishes: ✓	14€
<i>Mashed potatoes, grilled vegetables, rice, french fries, salad</i>	

Cheeses

Selection of fine Corsican and Italian cheeses 30€

Desserts

Profiterole with fior di latte, hot chocolate sauce 25€

Strawberries and mint in syrup with freshness sorbet  25€

Chocolate, coconut and raspberry 25€

Tropezian cake like a « millefeuille » orange blossom flavor 25€


Affogato: espresso coffee poured over of vanilla ice cream  24€


Plate of red fruits  27€

Plate of fresh fruit  24€


Assortment of ice creams: 22€


Vanilla, chocolate, fior di Latte, pistachio, coffee

Assortment of sorbets:

Strawberry, raspberry, lemon, exotic, coconut

Extras : chantilly, chocolate sauce 6€

Vegetarian dishes 

Gluten-free dishes 

These products are naturally gluten free however we cannot formally guarantee the complete absence.

Our beef is certified from France, the United States and Australia

Our poultry is reared in France

Prices include taxes and service fee