

To start

To share or not

Home-made smoked Mahi-mahi tarama,
Pita bread 18€



Feta Ktipiti,
Confit sweet pepper,
Pita bread 18€

Matriciana arancini and scarmoza 24€

Crispy prawns,
Puffed rice & corn flakes,
Vadouvan mayonnaise,
From "La Case aux épices" 29€

Vegetal



Confit sweet pepper,
Herbs ricotta 24€



Purple artichoke from Provence,
Artichokes houmous,
Confit lemon & herbs salad 34€



Marinated eggplant,
Coriander cold emulsion,
Lemon tahini condiment 26€

Starters



Fresh burrata from Puglia,
Grilled vegetables,
Sardinian herbs bread 32€



My Chakchouka 24€



Fish ceviche, sweet pepper,
Corn cream 32€



Local fish carpaccio,
Citrus and algae,
Pepper 34€



Grilled octopus,
Sicilian caponata 36€

The Must Haves



Niçoise salad,
Fresh tuna from our coasts 36€



Heart of lettuce, parmesan,
Lemon vinaigrette 24€

Farm chicken Caesar salad 36€

Local lobster salad,
Avocado and grapefruit 52€

Classic cheeseburger,
with or without bacon,
Burned cheddar cream 35€

Dishes

Fish

Roasted Mahi-mahi,
Tomato, fennel, lemon and crouton bread 39€

Stuffed squid,
Paella spices from "La Case aux Epices" 44€

Red snapper in pistachio crust,
Green olive juice from Lucques,
Polenta in "Romano" style 42€

Meat



Sucking lamb and Angus beef kefta
Maison Huguenin,
Spices from "La Case aux épices" 44€

Chicken supreme with olives crust,
Oregano and lemon gnocchis 40€

Iberian pluma,
Dauphine potatoes,
Taggiashe olives 48€



Blonde Aquitaine beef filet,
Mashed potatoes and veal jus 55€

Pasta



Lasagnette with ricotta,
Fresh herbs and lemon 32€

Local lobster fresh tagliatelle,
Flamed with brandy,
Bisque sauce 52€

Pizzas



Basil tomato and mozzarella 26€



Heirloom tomato and whole buffala 38€

Parma ham, stracciatella and olives 36€



Truffle, mascarpone fior di latte,
Arugula 42€

Extra sides

French fries, vegetables
home-made mashed potatoes,
mesclun salad 10€



Gluten Free



Vegetarian

amis plage



Desserts

Brownie,
Pecan nuts,
Creamy chocolate and nuts,
Vanilla ice cream 18€

Exotic pavlova,
Mango sorbet 17€

Rice pudding,
Piña colada flavor,
Pineapple, coconut & cinnamon 17€

Frosted fruits

Coconut,
Coconut milk ice cream,
Crispy almond,
Orange blossom espuma 17€

Orange,
Saffron orange granit,
Orange supreme and marmelade,
Citrus crumble 18€

Our homemade ice cream and sorbets

Vanilla, chocolate, pistacchio,
Coconut, mango, passion, 8€/scoop
Red fruit, lemon

Kid menu

Dish

Chicken breast,
Mahi-mahi filet,
Minced beef steak
Or burger

Side

French fries,
Home-made mashed potatoes,
Vegetables
or Mesclun

Dessert

Ice cream

24€

Net prices in euro

Taxes and service included

Meats origins:

UE, USA, New Zealand & Australia

Allergens list is available on request