
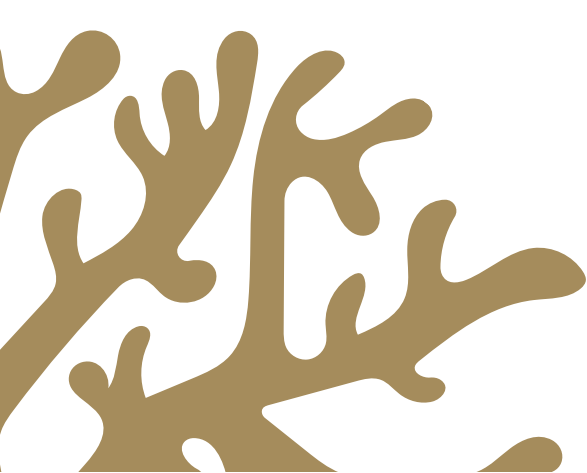




THE RESTAURANT



All prices include VAT



SEAFOOD PLATTER

Oyster from Bouzigues	x6	14 €
	x9	18 €
	x12	22 €
Mediterranean Pink shrimp	x12	19 €
Le Capao Beach		31 €
6 Oyster, 6 Mussels , 6 Shrimps, 6 Sea snails		
Le Poséidon		28 €
10 Shrimps, 6 Oysters		
Le Brescou		48 €
1 Lobster, 6 Oysters, 6 Shrimps		
L'extra Capao Beach		55 €
1 Lobster, 6 Oysters, 6 Mussels, 6 Shrimps, 6 Sea Snails		
Le Plateau Royal (2 personnes)		95 €
1 Lobster, 1 Crab, 16 Oysters, 10 Mussels, 10 Shrimps, 10 Sea snails		
Le King Fisher (2 personnes)		95 €
1 Lobster, 18 Oysters, 12 Mussels, 12 Shrimps, 12 Sea Snails		
L'Impérial (2 personnes)		140 €
1 Lobster, 1 Spiny Lobster, 1 Crab, 18 Oysters, 10 Mussels, 10 Shrimps, 10 Sea snails		

STARTERS

- Sea bream ceviche with citrus flavour** 18 €
Marinated with Orange, Grapefruit and Yellow Lemon Juice, spiced up with Espelette Pepper, Pink Berries, Dill, decorated with its citrus supremes
- 12 Mussels au Gratin with homemade Maître d'Hôtel butter** 15 €
- Octopus Salad Exotic Style** 21 €
Grilled Octopus deglazed with Mango Vinegar; Baby Greens Salad with Exotic Fruit Vinaigrette, Avocado and Onion, Radish and Mango
- Beef Fillet Sashimi** 24 €
With wasabi whipped cream, yuzu jelly and wakame salad
- Old-fashioned tomatoes, creamy burrata** 16 €
Homemade Pesto with Basil and Extra Virgin Olive Oil
- Loster or 1/2 Spiny Lobster salad** 46 €
Pink Sea Shrimp, Citrus, Crab Surimi
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MAIN COURSE

Grilled prawns, creamy risotto and seasonal vegetables 24 €


Cuttlefish rouille with agathoise sauce and steamed potatoes 23 €

Lobster and Rigatoni with homemade Bisque Cream 42 €

Vegetable Lasagne with fresh tomato and basil coulis
and salad 21 €

Grilled duck breast tournedos with Sichuan pepper, orange
reduced meat juice, served with grilled apples and glazed
spring onions 28 €

Le tigre qui pleure 28 €
Beautiful piece of marinated and lacquered beef (Black Angus), sliced,
with a Thai sauce based on tamarind paste, chilli, and its condiments
Coriander, Mint and Chives, accompanied with julienne of crunchy
vegetables and home-made fries



FOR KIDS

Chopped steak from France, homemade nuggets or cod fillet
Sides: French Fries, Pasta or Rice 15.00€

And for children who eat like grown ups 19.00€
Rigatoni with lobster bisque and homemade chicken nuggets

DESSERTS

Catalan Cream 9.50 €
With its lemon and cinnamon flavour, crema catalana is one of the world's must-have desserts!

Pavlova with fruits 9.50 €
Sweet pastry, lemon cream, fruit of the moment and Swiss meringue

Lemon Meringue Tart 9.50 €
Diplomat cream, homemade red fruit coulis with mint.

Chocolate sphere, caramelised hazelnuts, 11 €
raspberries and hot chocolate

Ice Cream 1 Scoop 3.50 €

Ice Cream 2 Scoop 5.50 €

Ice Cream 3 Scoop 8.00 €

Vanilla, Crunchy Chocolate, Strawberry, Raspberry, Mocha Coffee, Mango, Caramel, Coconut, Lemon, Rum Grape

Coupe Chocolat ou Café Liégeois 9.50 €
2 Chocolate or Coffee Scoops, 1 Vanilla Scoop, Chantilly, Cold Chocolate or Espresso Coulis

Coupe Dame blanche 9.50 €
3 Scoops Vanilla, Chantilly, Chocolate Coulis